

Gas Range

User manual

NX58J7750SS



SAMSUNG

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.

- DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS:
 - DO NOT try to light any appliance.
 - DO NOT touch any electrical switch.
 - DO NOT use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

Anti-tip device



⚠ WARNING



ALL RANGES CAN TIP, RESULTING IN PERSONAL INJURY.
TIPPING RANGES CAN CAUSE BURNS FROM SPILLS,
PERSONAL INJURY, AND/OR DEATH.
INSTALL AND CHECK THE ANTI-TIP BRACKET USING THE
INSTRUCTIONS AND TEMPLATE SUPPLIED WITH THE
BRACKET.

- To prevent accidental tipping of the range, attach an approved anti-tip device to the floor. (See Installing the Anti-Tip Device in the Installation Instructions.) Check for proper installation by carefully tipping the range forward. The anti-tip device should engage and prevent the range from tipping over.

- If the range is pulled out away from the wall for any reason, make sure the anti-tip device is reengaged after the range has been pushed back into place.
- Follow the installation instructions found in the Installation Manual. Failure to follow these instructions can result in death, serious personal injury, and/or property damage.
- To prevent the range from tipping, do not step/sit/lean on the door or drawer.
- If the range is pulled out away from the wall for service or cleaning, make sure the anti-tip device is reengaged after the range has been pushed back into place. See "Installing the Anti-Tip Device" in the installation instructions.



Contents

Key features	6
Bigger is better	6
A cooktop with 5 burners	6
Enhanced convenience with easy maintenance	6
Important safety information	7
Read all instructions before using this appliance	7
Symbols used in this manual	7
State of California Proposition 65 Warning	7
Commonwealth of Massachusetts	7
General safety	8
Fire safety	9
Gas safety	10
Electrical and grounding safety	10
Installation safety	11
Location safety	12
Cooktop safety	13
Oven safety	15
Storage drawer safety	16
Self-cleaning oven safety	16
Overview	17
Layout	17
What's included	18
Control panel	19
Clock	20
Kitchen timer	21
Oven vent/cooling vent	21
Gas range	22
Cookware	22
Wok grate	23
Griddle	24
Gas burners	25
Ignition	26



Gas oven	27
Single mode	27
Twin mode	28
Cooking mode	30
Broiling	33
Recipe guide	35
Temperature setting guides	37
Using the oven racks	39
Using the gliding rack	43
Cooking options	45
Slow cook, dehydrate, proofing	56
Maintenance	62
Cleaning	62
Replacement	69
Reinstallation	70
Troubleshooting	72
Checkpoints	72
Information codes	80
Warranty	81



Key features

Bigger is better

With a capacity of 5.8 cubic feet, this Samsung gas oven range offers more space than many other leading brands in the United States and Canadian markets. The enhanced capacity means a better cooking experience.

A cooktop with 5 burners

Power burners, simmer burners, as well as a center oval burner provide flexible cooktop heat for a variety of cookware. The center oval burner delivers heat evenly over a large area, and provides the optimum temperatures for griddle cooking.

Enhanced convenience with easy maintenance

The Samsung gas oven range combines all the benefits of 3 separate home appliances - gas range, gas oven, and storage drawer - to maximize your convenience with its careful, stylish design.

Important safety information

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

- All electrical and gas equipment with moving parts can be dangerous. Please read the important safety instructions for this appliance in this manual. The instructions must be followed to minimize the risk of injury, death, or property damage.
- Save this manual. Please Do Not Discard.

Symbols used in this manual

WARNING

Hazards or unsafe practices that may result in severe personal injury or death.

CAUTION

Hazards or unsafe practices that may result in electric shock, personal injury, or property damage.

NOTE

Useful tips and instructions.

These warning icons and symbols are here to prevent injury to you and others. Please follow them explicitly. After reading this section, keep it in a safe place for future reference.

State of California Proposition 65 Warning

- This product contains chemicals known to the State of California to cause cancer and reproductive toxicity.
- Gas appliances can cause low-level exposure to Proposition 65 listed substances, including but not limited to, benzene, carbon monoxide, formaldehyde and soot, substances resulting from the incomplete combustion of natural gas or LP fuels.

Commonwealth of Massachusetts

- This product must be installed by a licensed plumber or gas fitter qualified or licensed by the State of Massachusetts. When using ball-type gas shut-off valves, you must use the T-handle type. Multiple flexible gas lines must not be connected in series.

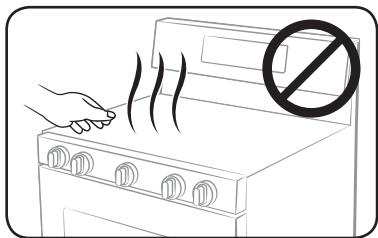


Important safety information

General safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

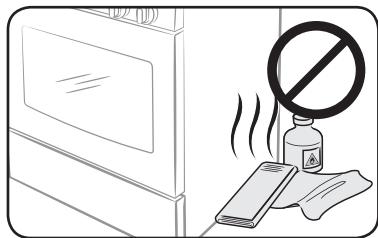


- **Do not touch** any part of the range, including but not limited to, oven burners, surface burners, or interior surfaces during or immediately after cooking.
- **Know** the location of the gas shut-off valve and how to shut it off.
- **Make sure** the **anti-tip device** is properly installed on the range. See the installation instructions for more information.
- **Do not let children near** the range. Do not let children go into the range or onto the range. Do not let children play with the range or any part(s) of the range. Do not leave children unattended in an area where the range is in use. For children's safety, we recommend utilizing the control/door lockout feature.
- **Remove** all packaging materials from the range before operating to prevent ignition of these materials. Keep all packaging materials out of children's reach. Properly dispose the packaging materials after the range is unpacked.
- **Do not store** any object of interest to children on the cooktop or backguard of the range. Children climbing on the range to reach items could be killed or seriously injured.
- **Do not operate** the range if the range or any part of the range is damaged, malfunctioning, or missing parts.
- **Do not use** the range as a space heater. Use the range for cooking only.
- **Do not use** oven cleaners or oven liners in or around any part of the oven.
- **Use only dry** pot holders.
- **Do not use** the range to heat unopened food containers.
- **Do not strike** the oven glass.
- When disposing of the range, **cut off** the power cord and **remove** the door.
- **Unplug or disconnect** power before servicing.
- **Make sure** all meat and poultry is cooked thoroughly. Meat should always be cooked to an internal temperature of 160 °F (71 °C). Poultry should always be cooked to an internal temperature of 180 °F (82 °C).
- Do not make any attempt to operate the electric ignition oven during an electrical power failure.
- Keep the appliance area clear and free of combustible materials, gasoline, and other flammable vapors and liquids.

Fire safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.



- **Do not store, place, or use** flammable or combustible materials such as paper, plastic, pot holders, linens, curtains, gasoline or other flammable vapors or liquids near the range.
- **Do not wear** loose fitting or hanging garments while using the range.
- To avoid grease buildup, **regularly clean** the vents.
- **Do not let** pot holders or other flammable materials touch a heating element. Do not use a towel or other bulky cloths in place of a pot holder.
- **Do not use** water on a grease fire. To put out a grease fire, turn off the heat source and smother the fire with a tight-fitting lid or use a multipurpose dry chemical or foam-type fire extinguisher.
- If a grease fire should occur in the oven, **turn off the oven** by pressing the OFF/CLEAR button. **Keep** the oven door closed until the fire goes out. If necessary, **use** a multipurpose dry chemical or foam-type **fire extinguisher**.
- **Do not heat** unopened food containers. The buildup of pressure may cause the containers to burst and result in injury.
- **NEVER use** this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven. Do not use the oven for storage. Paper and other flammable items stored in the oven can ignite.
- **Do not leave** items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.

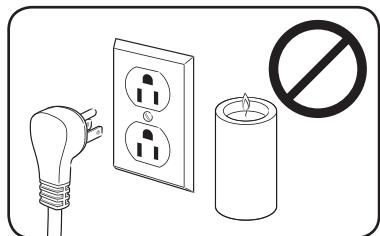


Important safety information

Gas safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.



If you smell gas:

- Close the valve and do not use the range.
- Do not light a match, candle, or cigarette.
- Do not turn on any gas or electric appliances.
- Do not touch any electrical switches or plug a power cord into an outlet.
- Do not use any phone in your building.
- Evacuate the room, building, or area of all occupants.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

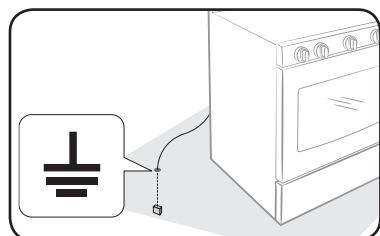
Checking for gas leaks

- Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Do not use a flame to check for gas leaks. Use a brush to spread a soapy water mixture around the area you are checking. If there is a gas leak, you will see small bubbles in the soapy water mixture at the leak point.

Electrical and grounding safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.



- Plug into a grounded 3-prong outlet.
- Do not remove the ground prong.
- Do not use an adapter or an extension cord.
- Do not use a damaged power plug, power cord, or loose power outlet.
- Do not modify the power plug, power cord, or power outlet in any way.
- Do not put a fuse in a neutral or ground circuit.

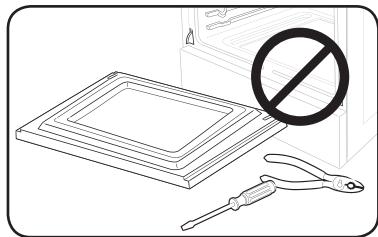


- Use a dedicated 120-volt, 60-Hz, 20-amp, AC, fused electrical circuit for this range. A time-delay fuse or circuit breaker is recommended. Do not plug more than one appliance into this circuit.
- **Do not connect** the ground wire to plastic plumbing lines, gas lines, or hot water pipes.
- This range must be **Earth grounded**. In the event of a malfunction or breakdown, grounding will reduce the risk of electrical shock by providing a path for the electric current. This range is equipped with a cord having a grounding plug. The plug must be firmly plugged into an outlet that is properly installed and grounded in accordance with the local codes and ordinances. If you are unsure whether your electrical outlet is properly grounded, have it checked by a licensed electrician.
- The range is supplied with a 3-pronged grounded plug. This cord must be plugged into a mating, grounded 3-prong outlet that meets all local codes and ordinances. If codes permit the use of a separate ground wire, we recommend that a qualified electrician determine the proper path for this ground wire.
- Electrical service to the range must conform to local codes. Barring local codes, it should meet the latest ANSI/NFPA No. 70 - Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 - Latest Revisions.
- It is the personal responsibility of the range owner to provide the correct electrical service for this range.

Installation safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.



- Have your range installed and properly grounded by a **qualified installer**, in accordance with the installation instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Do not attempt** to service, modify, or replace your range or any part of your range unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- Always use new flexible connectors when installing a gas appliance. **Do not use** old flexible connectors.
- **Make sure** the anti-tip device is properly installed on the range. See the installation instructions for more information.



Important safety information

- Due to the size and weight of the range, have two or more people move the range.
- Remove all tape and packaging materials.
- Remove all accessories from the cooktop, oven, and/or lower drawer. Grates and griddles are heavy. Use caution when handling them.
- Make sure no parts came loose during shipping.
- Make sure your range is correctly installed and adjusted by a qualified service technician or installer for the type of gas (natural or LP) you will use. For your range to utilize LP gas, the installer must replace the 5 surface burner orifices and 2 oven orifices with the provided LP orifice set, and reverse the GPR adapter. These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. The qualified agency performing this work assumes the gas conversion responsibility.
- Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range has been design-certified by ETL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.

Location safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.



- This range is for indoor, household use only. Do not install the range in areas exposed to the weather and/or water.
- Do not install the range in a place which is exposed to a strong draft.
- Select a level, well-constructed floor that can support the range's weight. Synthetic flooring, such as linoleum, must withstand 180 °F (82 °C) temperatures without shrinking, warping, or discoloring. Do not install the range directly over interior kitchen carpeting unless a sheet of $\frac{1}{4}$ inch plywood or a similar insulator is placed between the range and carpeting.

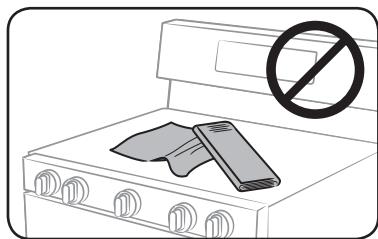
- Select a location where a grounded, 3-prong outlet is easily accessible.

- If the range is located near a window, **do not hang** long curtains or paper blinds on that window.
- For the range to ventilate properly, make sure the range's vents are not blocked, and that there is enough clearance at the top, back, sides, and underneath the range. The vents allow the necessary exhaust for the range to operate properly with correct combustion.
- **Make sure** the wall coverings around the range can withstand heat up to 200 °F (93 °C) generated by the range.
- Cabinet storage above the surface of the range should be avoided. If cabinet storage above the range is necessary: allow a minimum clearance of 40 inches (102 cm) between the cooking surface and the bottom of cabinets; or install a range hood that projects horizontally a minimum of 5 inches (12.7 cm) beyond the bottom of the cabinets.

Cooktop safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

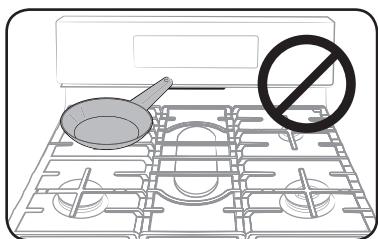


- **Make sure** all burners are off when not in use.
- **Do not use** aluminium foil to line the grates or any part of the cooktop. It may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **Do not leave** burners unattended on medium or high heat settings.
- Before igniting, **make sure** all burner caps are properly in place and all burners are level.
- Always use the LITE position when igniting the burners and make sure the burners have ignited. If ignition fails, turn the knob to OFF and wait until the gas has dissipated.
- When you set a burner to simmer, **do not turn** the knob quickly. Make sure the flame stays on.
- **Do not place** any objects other than cookware on the cooktop.
- This cooktop is designed to cook with a wok or wok ring attachment. To flame food, you must have a ventilation hood. When you flame food, the hood must be on.
- Before removing or changing cookware, turn off the burners.
- Remove food and cookware immediately after cooking.
- Before removing any parts of the burner for cleaning, make sure the range is off and completely cool.
- After cleaning the burner spreader, make sure it is completely dry before re-assembling.



Important safety information

- **Make sure** the spark mark on the dual burner spreader is placed beside the electrode when it is assembled.
- To avoid carbon monoxide poisoning, do not pour water into the cooktop well while cleaning.
- Select cookware that is designed for range top cooking. Use cookware that is large enough to cover the burner grates. Adjust the burner flames so that the flames do not extend beyond the bottom of the cookware.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, **do not use** cookware that is substantially larger than the grate.
- **Make sure** cookware handles are turned to the side or rear of the cooktop, but not over other surface burners.
- Stand away from the range while frying.
- Always heat frying oils slowly, and watch as they heat. If you are frying foods at high heat, carefully watch during the cooking process. If you are going to use a combination of fats or oils when frying, mix them together before heating.
- Use a deep-fryer thermometer whenever possible. This prevents overheating the fryer beyond the smoking point.
- Use a minimum amount of oil when shallow pan-frying or deep-frying. Avoid cooking unthawed food or food with excessive amounts of ice.
- Before moving cookware full of fats or oils, make sure it has completely cooled.
- To prevent delayed eruptive boiling, always allow heated liquids to stand at least 20 seconds after you have turned off the burner so that the temperature in the liquid can stabilize. In the event of scalding, follow these first aid instructions:
 1. Immerse the scalded area in cool or lukewarm water for at least 10 minutes.
 2. Do not apply any creams, oils, or lotions.
 3. Cover with a clean, dry cloth.



- Place pots in the center of the grate. Do not place a pot larger than 9" in diameter on the rear burners. If you place an oversized pot in the wrong position, it might disrupt necessary air circulation and make the flame on the burner sputter and burn inefficiently.



Oven safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.



- **Do not use** the oven for non-cooking purposes such as drying clothes or storage. Use the oven for cooking only.
- **Make sure** the inner portion of the split oven-rack is in the proper position within the outer rack.
- **Make sure** the oven racks are placed on the same level on each side.
- **Do not damage, move, or clean** the door gasket.

- **Do not spray** water on the oven glass while the oven is on or just after you have turned it off.
- **Do not use** aluminium foil or foil liners anywhere in the oven. Do not use aluminium foil or similar material to cover any holes or passages in the oven bottom or to cover an oven rack. It may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Stand away from the oven when opening the oven door.
- Keep the oven free from grease buildup.
- When repositioning the oven racks, **make sure** the oven is completely cool.
- **Only use** cookware that is recommended for use in gas ovens.
- To avoid damaging the burner control knobs, always bake and/or broil with the oven door closed.
- **Do not broil** meat too close to the burner flame. Trim excess fat from meat before cooking.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- **NEVER cover** any slots, holes, or passages in the oven bottom or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.



Important safety information

Storage drawer safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.



- **Do not use** the drawer for non-cooking purposes such as drying clothes or storage. Use the drawer for cooking purposes only.
- **Do not touch** the interior drawer surface or heating element.
- To avoid steam burns, use caution when opening the drawer.
- **Do not use** aluminium foil to line the drawer.
- **Do not use** the drawer in the oven. Do not put the drawer in the oven during a self-cleaning cycle.
- **Do not leave** containers of fat drippings in or near the drawer.

Self-cleaning oven safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

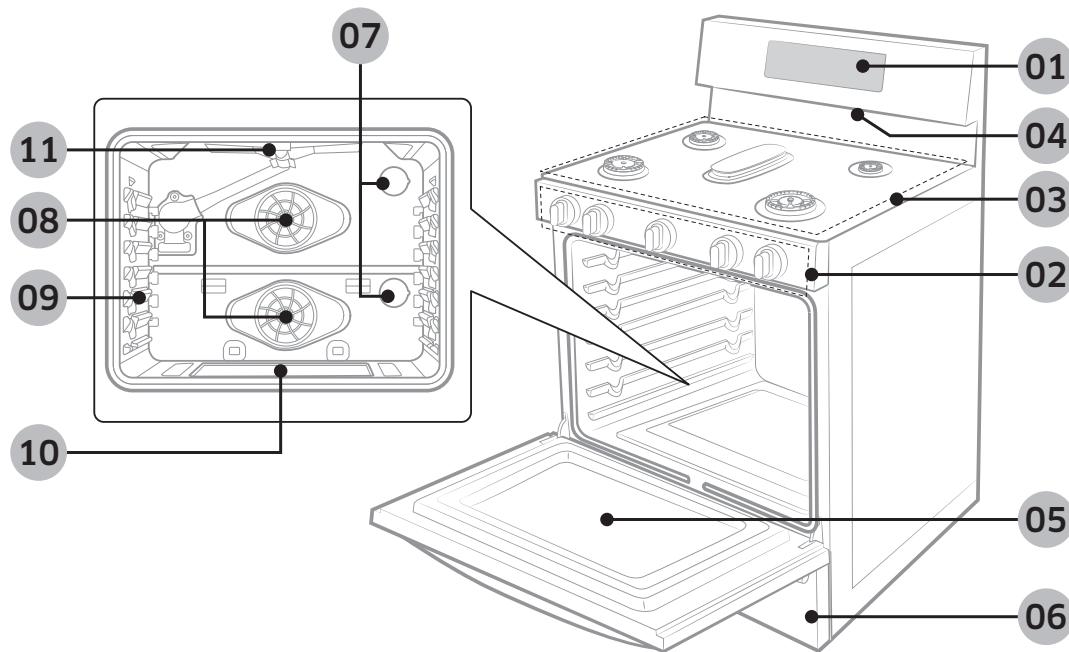


- The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. The range is extremely hot during a self-cleaning cycle. **Do not touch** any surfaces of the range during a self-cleaning cycle.
- Keep children away from the oven during a self-cleaning cycle.
- Before starting a self-cleaning cycle, **remove** all racks, cookware, and utensils from the oven. Only porcelain-coated oven racks may be left in the oven.
- Before starting a self-cleaning cycle, wipe grease and food soils from the oven.
- **Do not** put the lower drawer into the oven cavity when you run a self-cleaning cycle.
- When opening the door after a self-cleaning cycle, stand away from the oven.
- If the self-cleaning cycle malfunctions, turn off the oven, disconnect the power supply, and contact a qualified service technician.



Overview

Layout



01 Display

02 Surface burner knobs
(5 pcs)

03 Surface burners

04 Oven vent

05 Removable oven door

06 Storage drawer

07 Oven lights * (2 locations)

08 Convection fan/
Convection heater

09 Oven rack system

10 Bake oven burner

11 Broil oven burner

NOTE

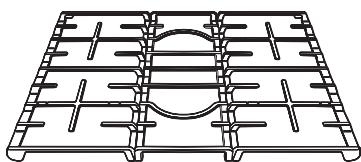
If you need a part marked with a "", you can buy it from the Samsung Contact Center (1-800-726-7864).



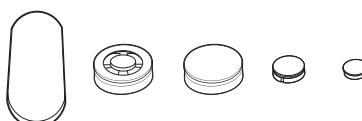
Overview

Overview

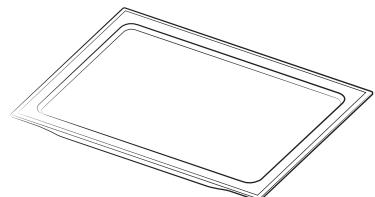
What's included



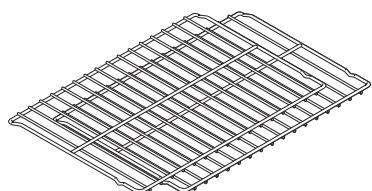
Surface burner grates (3) *



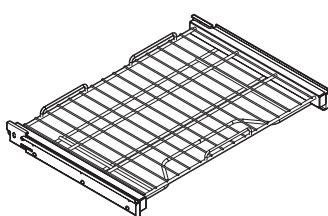
Surface burners and caps (5) *



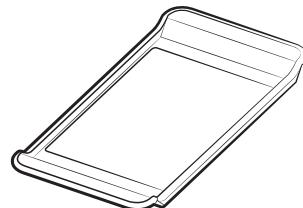
Smart divider (1) *



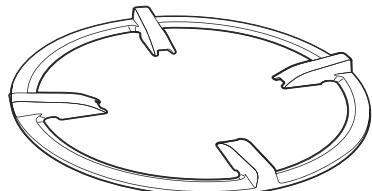
Flat rack (2) *



Gliding rack (1) *



Griddle (1) *



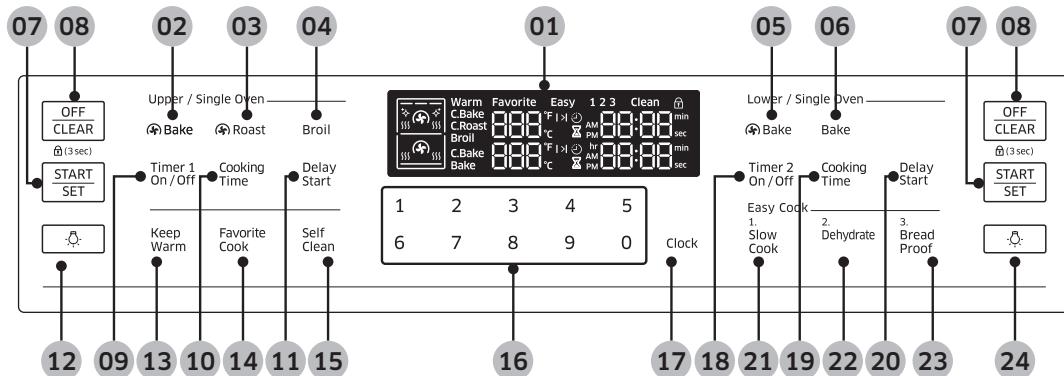
Work grate (1) *

NOTE

If you need an accessory marked with a *, you can buy it from the Samsung Contact Center (1-800-726-7864).



Control panel



- 01 Display:** Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode, and the time set for the timer or automatic oven operations.
- : When you use the self-cleaning feature, this icon appears in the display.
 - : When the oven is pre-heating, this icon appears in the display.
- 02 Bake:** Activate convection baking for the Upper Oven in Twin mode or the entire oven in Single mode.
- 03 Roast:** Activate convection roasting.
- 04 Broil:** Broil food using the upper oven burner only.
- 05 Bake:** Activate convection baking for the Lower Oven in Twin mode or the entire oven in Single mode.

- 06 Bake:** Bake food using the lower oven burner.
- 07 START/SET:** Start a function or set the time.
- 08 OFF/CLEAR (Lock):** Cancel the current operation but not the timer. Lock the control panel and the door to prevent accidents.

- 09 Timer1 On/Off:** Activate or deactivate the timer. (Single/Upper in Twin mode)
- 10 Cooking Time:** Set the cooking time. (Single/Upper in Twin mode)
- 11 Delay Start:** Set the oven to start at a certain time. (Single/Upper in Twin mode)
- 12 Oven Light:** Turn on/Turn off the oven light. (Upper)
- 13 Keep Warm:** Keep cooked food warm at lower temperatures.
- 14 Favorite Cook:** Activates the Favorite cook feature. This feature lets you preprogram up to three frequently used cooking cycles so they can be set and started with the touch of a pad
- 15 Self Clean:** Burn off food residues using very high temperatures.
- 16 Numbers:** Use to set the times, temperature, or presets.
- 17 Clock:** Set the clock time.
- 18 Timer2 On/Off:** Activate or deactivate the timer. (Single/Lower in Twin mode)
- 19 Cooking Time:** Set the cooking time. (Single/Lower in Twin mode)
- 20 Delay Start:** Set the oven to start at a certain time. (Single/Lower in Twin mode)

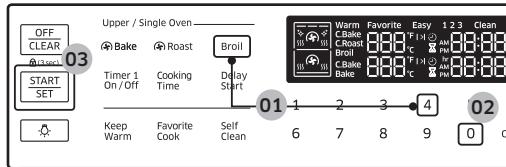
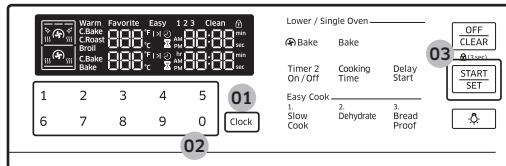
Overview

- 21 Slow Cook:** Activates Slow Cook which cooks food slowly at lower temperatures.
- 22 Dehydrate:** Activates the Dehydrate function.

- 23 Bread Proof:** Activates the Bread proof function.
- 24 Oven Light:** Turn on/Turn off the oven light. (Lower)

Clock

You must set the clock correctly to ensure the automatic features work properly. This product supports two time formats: 12-hour (default) and 24-hour.



To set the clock time

1. Press the **CLOCK** pad.
2. Enter the current time using the number pad.
3. Press the **START/SET** pad to confirm the settings.

To change the time format(12hr/24hr)

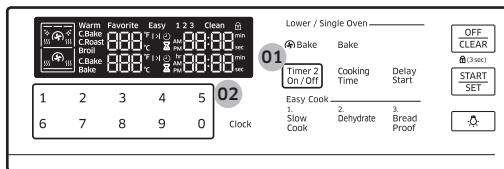
1. Press and hold the **Broil** and **4** pads for 3 sec.
2. Press the **0** Pad to toggle between the 12-hour and 24-hour display setting
3. Press the **START/SET** pad to change the clock display mode.

NOTE

You can set/change the clock or the kitchen timer before you start a cooking mode or while most cooking modes are operating. However, you cannot set or change the time if a time based function is operating (Time Bake, for example) or the Sabbath option is enabled.

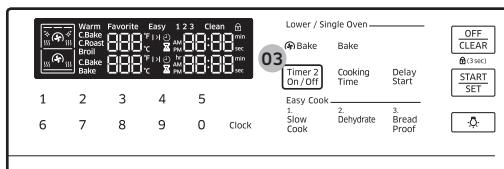
Kitchen timer

The kitchen timer gives you an extra timer you can use to time cooking tasks such as boiling eggs. It does not, however, start or stop any cooking operation. You can set the timer from 1 minute to 9 hours and 99 minutes.



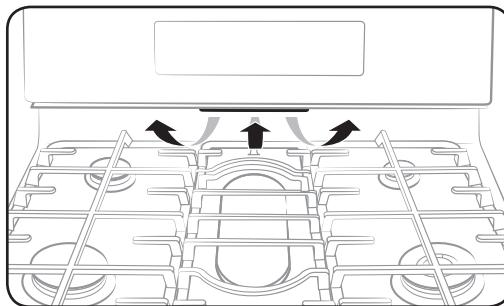
- Press the **Timer On/Off** pad.

Once	Twice
Hours/Minutes	Turn off or Cancel the timer



- Press the number pads to enter the amounts of time you want in minutes or hours and minutes.
- Press the **Timer On/Off** pad to start the timer.

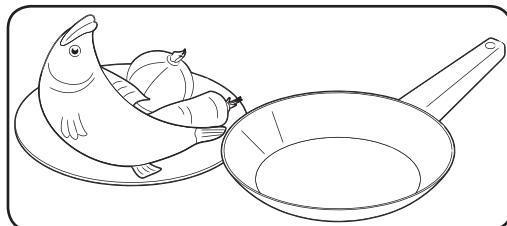
Oven vent/cooling vent



The oven vent is located under the oven Control panel. Proper air circulation prevents oven burner combustion problems and ensures good performance.

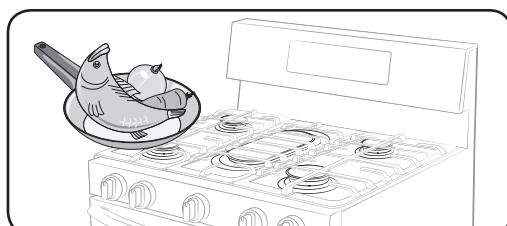
- Do not block the vent or its surroundings with objects.
- Use caution when placing items near the vent. Hot steam can cause them to overheat or melt.

Gas range



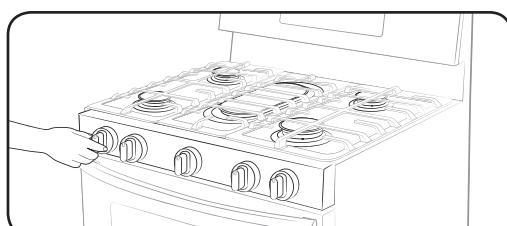
STEP 1

Put all ingredients into a cooking container (pan, pot, etc).



STEP 2

Place the container on a surface burner.



STEP 3

Ignite the surface burner.

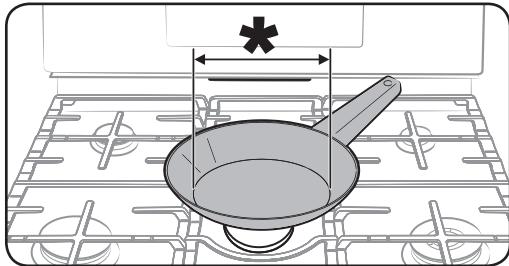
Cookware

Requirements

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced with the handle weighing less than the main portion of the pot or pan.

Material characteristics

- **Aluminum:** An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- **Copper:** An excellent heat conductor but discolors easily.
- **Stainless steel:** A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- **Cast-Iron:** A poor conductor but retains heat very well.
- **Enamelware:** Heating characteristics depend on the base material.
- **Glass:** A slow heat conductor. Use only glass cookware that is specified for top-of-range cooking or oven use.



Size limitations

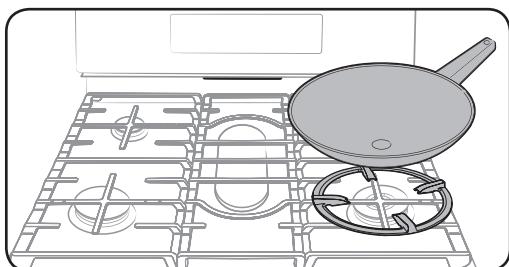
⚠ CAUTION

Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small-sized cookware.

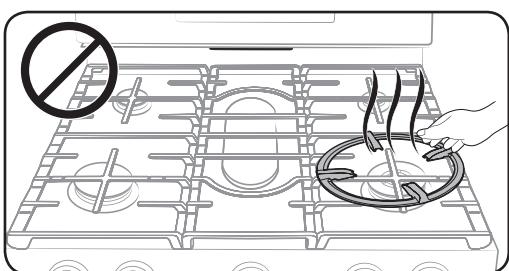
* : 6 inches or less

Wok grate

Woks are often used for stir frying, pan frying, deep frying, and poaching. The provided wok grate supports 12" to 14" woks.

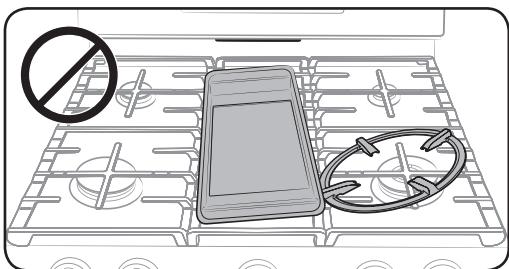


1. Turn off all burners, and wait until the grates completely cool down.
2. Place the wok grate on either side grate.
3. Put a wok on the wok grate. Make sure the wok settles on the work grate.
4. Turn on the burner, and adjust the flame level as appropriate.



⚠ CAUTION

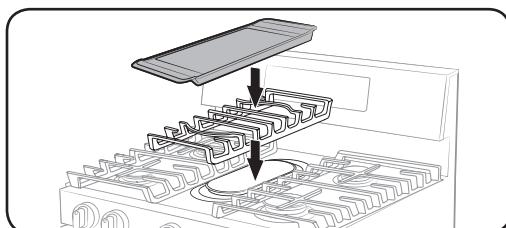
- Do not remove the wok grate until the cooktop grates, surfaces, and wok grate completely cool down.
- When using the cooktop or oven, the wok grate on the cooktop may become very hot. Use oven gloves when placing or removing the wok grate.
- Do not use utensils with a flat bottom or with a diameter less than the wok ring diameter. The utensil may tip over.
- Do not use an oversized utensil. The burner flames may spread out, causing damage nearby.
- Do not use the wok grate and the griddle at the same time.



Gas range

Griddle

The removable coated griddle provides an extra cooking surface. This is useful especially when cooking meats, pancakes, or other foods requiring a large cooking space.



The griddle can be used only with the center burner on the center grate. Use caution when putting the griddle on the center grate.

In most cases, you should preheat the griddle before cooking. See the table below.

Type of Food	Preheating Time	Preheat Condition	Cook Condition
Pancakes	5 min.	5 (MED-HI)	4 (MED)
Hamburgers	5 min.	7 (HI)	5 (MED-HI)
Fried Eggs	5 min.	7 (HI)	5 (MED-LO)
Bacon	-	-	4 (MED)
Breakfast Sausages	5 min.	7 (HI)	5 (MED)
Grilled Cheese Sandwich	4 min.	7 (HI)	6 (MED-HI)

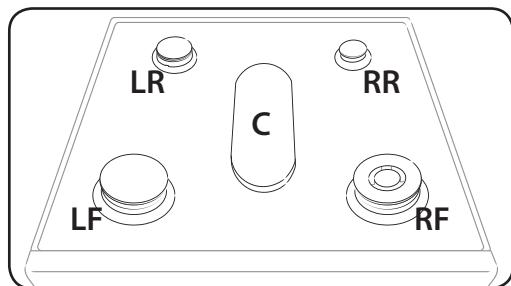
CAUTION

- Do not remove the griddle until the cooktop grates, surfaces, and griddle itself cool down.
- If you leave the griddle on the cooktop, it may become very hot when you use the cooktop or oven. Use oven gloves when placing or removing the griddle.
- Do not overheat the griddle. This can damage the coating of the griddle.
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for other purposes like a cutting board or storage.
- Do not cook excessively greasy foods. The grease may spill over.

NOTES

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor over time as it becomes seasoned with use.
- Do not let rust remain on the griddle. If rust appears on the griddle, remove it as soon as possible.

Gas burners



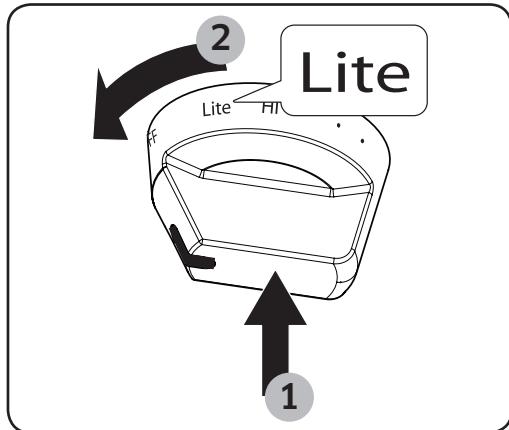
Each burner has a corresponding knob that lets you to set the flame level from LO to HI. In addition, each burner knob has a LITE setting. Turning a knob to LITE ignites the corresponding burner. The burner indicators are located above each knob, showing which burner the knob controls. Each burner is designed for specific cooking purposes. See the table below.

Position	Purpose	Food type	Characteristics
Right Front (RF) 18,000 BTU	Power heating	Boiling food	Maximum output
Right Rear (RR) 5,000 BTU	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
Center (C) 9,500 BTU	Grilling/Griddling	Pancakes, hamburgers, fried eggs, hot sandwiches	General-purpose cooking
Left Front (LF) 15,000 BTU	Quick heating	General	General-purpose cooking
Left Rear (LR) 9,500 BTU	General heating/Low simmering	General food, casseroles, Tomato Sauce*	General-purpose cooking

* Tomato sauce needs to be stirred while it is simmering.

Gas range

Ignition



Make sure all surface burners are properly installed. To light a burner:

1. Push in the control knob, and then turn it to the LITE position. You will hear a "clicking" sound indicating the electronic ignition system is working properly.
2. After the surface burner lights, turn the control knob to shift it out of the LITE position and turn off the electronic ignition system.
3. Turn the control knob to adjust the flame level.

Manual ignition

If there is a power failure, you can ignite the burner manually. Use caution when doing this.

1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in the control knob for that burner, and then turn it to the LITE position. Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

Flame level

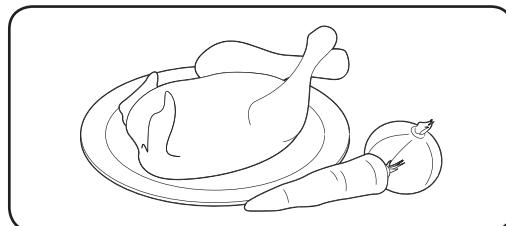
The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.

⚠ WARNING

Flames larger than the cookware bottom may result in a fire or physical injury.

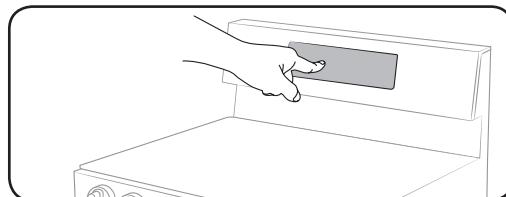
Gas oven

Single mode



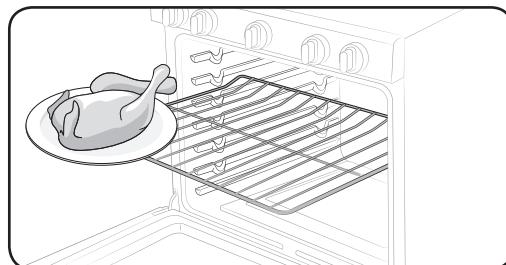
STEP 1

Put all ingredients in a heat-safe container.



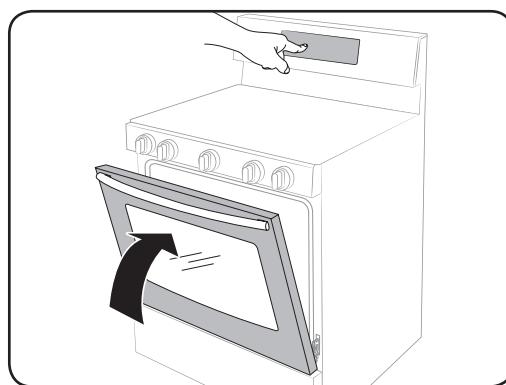
STEP 2

Select a cooking mode, and then start preheating.



STEP 3

Place the container on a rack.



STEP 4

Close the door and start cooking.

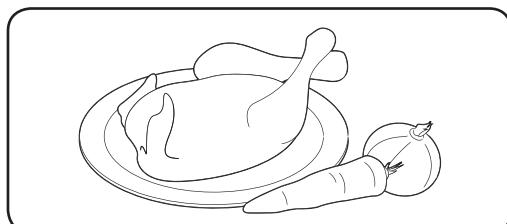
NOTE

The cooling fan automatically runs for a certain amount of time after cooking is complete.

Gas oven

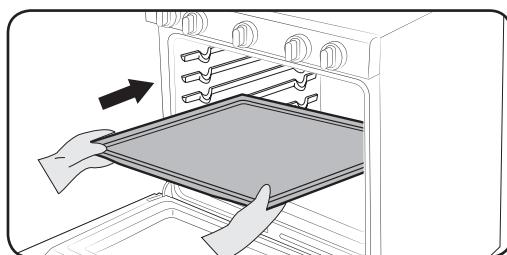
Gas oven

Twin mode



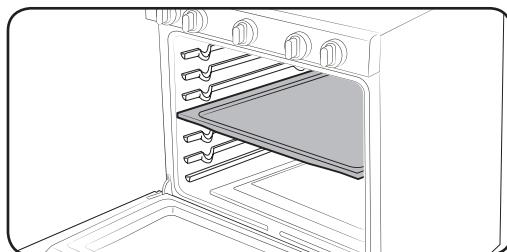
STEP 1

Put all ingredients in a heat-safe container.



STEP 2

Insert the Smart divider into 4th rack position.

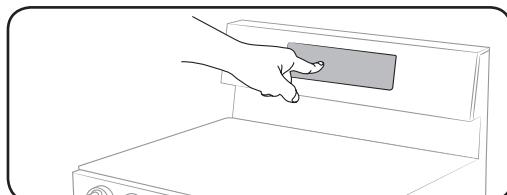


STEP 3

Push the Smart divider in until the range beeps.

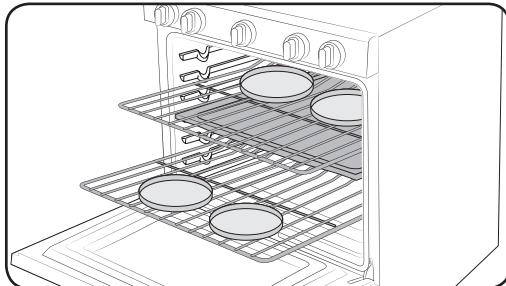
⚠ CAUTION

- When the Smart divider is properly inserted, the “-” icon appears.



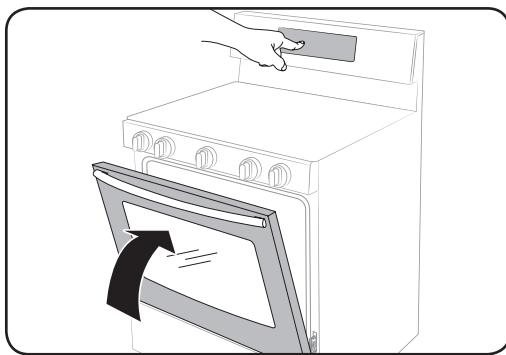
STEP 4

Select a cooking mode, and then start preheating.



STEP 5

Arrange food containers on the racks.



STEP 6

Close the door and start cooking.

NOTES

- To use Twin mode operation, insert the Smart divider.
- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- When you are not using the Smart divider, store it at room temperature.
- Handle the Smart divider with both hands.
- Use oven gloves when inserting or removing the Smart divider.
- Do not put food containers directly on the Smart divider for cooking purposes.
- Please note the time for the upper and lower ovens to preheat were different.



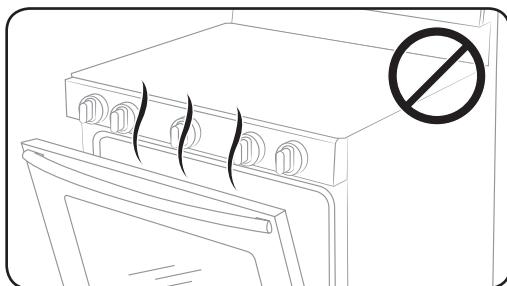
CAUTION

Range displays “-dc-”

- Check the Smart divider to see if it is installed correctly.
- Do not insert/remove the Smart divider during cooking.

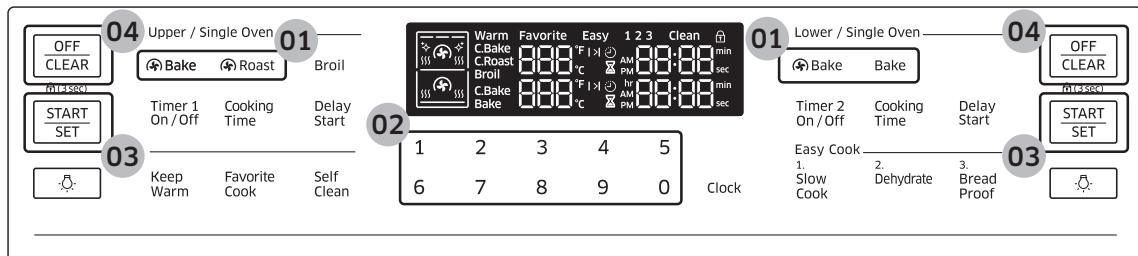
Gas oven

Cooking mode



- Make sure to close the door before you start cooking.
- If you leave the door open for 20-30 seconds while the oven is in convection baking/roasting, baking, broiling, Easy Cook, or Favorite Cook modes, the oven burner shuts off. To restart the burner, close the door.

Baking and roasting (Single mode)

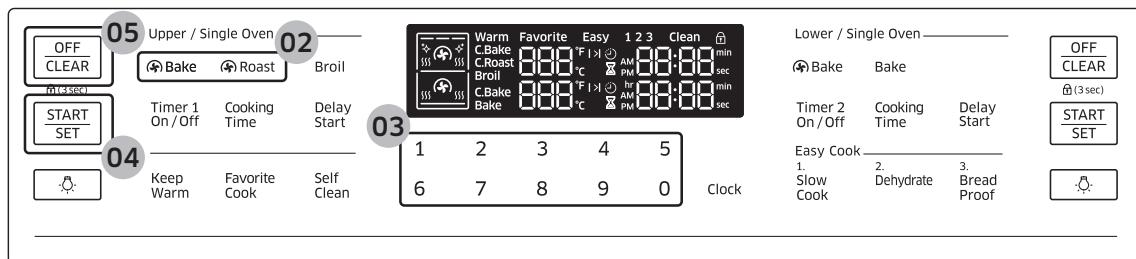


1. Press the **Bake**, **Roast**, or **Bake** button.
2. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 550 °F.
3. Press the **START/SET** button.
 - The oven preheats until it reaches the temperature you set.
 - When preheating is complete, place the food in the oven, and then close the door.
4. When cooking is complete, press the **OFF/CLEAR** button, and then take out the food.

NOTE

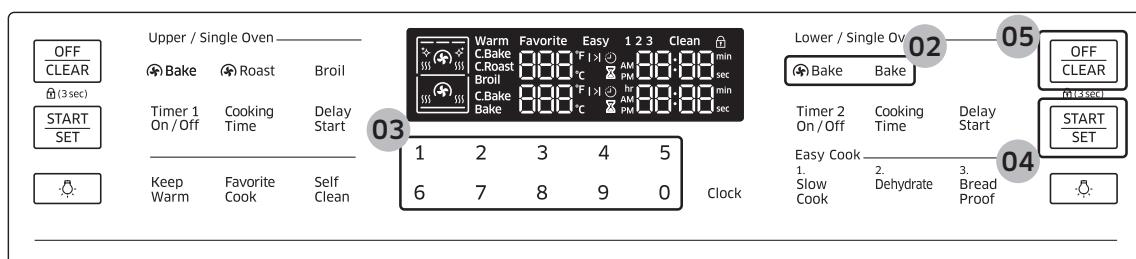
To change the temperature during cooking, repeat steps 1 through 3 above.

Baking and Roasting (Twin mode upper)



1. Insert the Smart divider into the cavity.
2. Press the **Bake** or **Roast** pad on the left side of the Control Panel.
3. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 480 °F.
4. Press the **START/SET** button.
 - The oven preheats until it reaches the temperature you set.
 - When preheating is complete, place the food in the oven, and then close the door.
5. When cooking is complete, press the **OFF/CLEAR** pad.

Baking and Roasting (Twin mode lower)



1. Insert the Smart divider into the cavity.
2. Press the **Bake** or **Bake** pad on the right side of the Control Panel.
3. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 480 °F.
4. Press the **START/SET** button.
 - The oven preheats until it reaches the temperature you set.
 - When preheating is complete, place the food in the oven, and then close the door.
5. When cooking is complete, press the **OFF/CLEAR** pad.

NOTE

Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. See "Temperature setting guides" on page **37** for details.

Gas oven

Convection cooking

The convection fan at the back of the oven circulates hot air evenly throughout the oven cavities so that food is evenly cooked and browned in less time than with regular heat.

NOTE

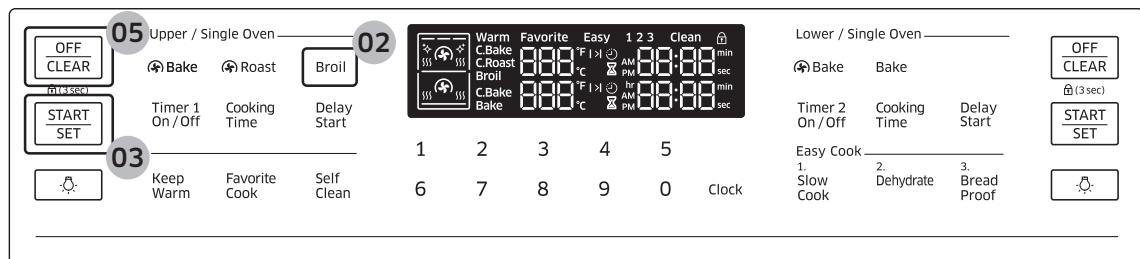
When using convection cooking, always pre-heat the oven for the best results.

Convection baking	<ul style="list-style-type: none">• Ideal for foods being cooked using multiple racks.• Good for large quantities of food.• Provides the best performance for cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake, and bread.• Cookies bake best when cooked on flat cookie sheets.• When convection baking using a single rack, place the rack in rack position 3 or 4. (In Twin mode, position A or 1)• When convection baking using two racks, place the racks in positions 3 and 5 (Cakes, Cookies). When convection baking using three racks, place the racks in positions 2, 4, and 6.• The oven automatically adjusts the temperature for convection baking.
Convection roasting	<ul style="list-style-type: none">• Good for larger, tender cuts of meat, uncovered.• For best performance, place a broiler pan and grid under the meat or poultry. The pan catches grease spills and the grid prevents grease spatters.• Heated air circulates over, under, and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie.

Broiling

Broiling uses the oven broil burner at the top of the oven to cook and brown food. Meat or fish must be put on a broiling grid in a broiling pan. Preheating for 5 minutes before broiling is recommended.

Broiling (Single mode)

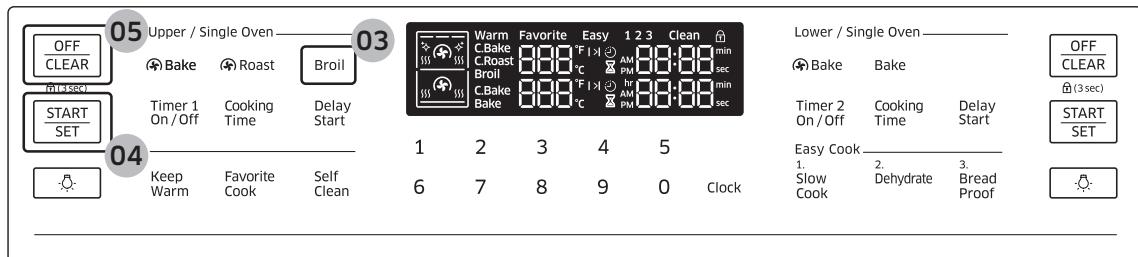


1. Put food on a broiling grid in a broiling pan.
2. Press the **Broil** pad once for high temperature broiling or twice for low.
3. Press the **START/SET** pad to start the broiler.
4. Let the oven pre-heat for 5 minutes.
5. Place the pan on the desired rack, and then close the oven door.
6. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
7. When cooking is complete, press the **OFF/CLEAR** pad.

Gas oven

Gas oven

Broiling (Twin mode)



1. Insert the Smart divider into the cavity.
2. Put food on a broiling grid in a broiling pan.
3. Press the **Broil** pad once for high temperature broiling or twice for low.
4. Press the **START/SET** pad to start the broiler.
5. Let the oven pre-heat for 5 minutes.
6. Place the pan on the desired rack, and then close the oven door.
7. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
8. When cooking is complete, press the **OFF/CLEAR** pad.

NOTES

- Use the low temperature setting for poultry or thick cuts of meat to prevent overbroiling.
- In general, to prevent overbroiling, press the **Broil** button to switch from High to Low.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. See "Temperature setting guides" on page **37** for details.

Recipe guide

Broiling guide

For detailed instructions, see pages **33** and **34**.

NOTES

- This is for reference only.
- Preheating for 5 minutes before broiling is recommended.
- The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.
- This guide is based on meats at refrigerator temperature.

Food	Doneness	Size	Thickness	Broil setting	Rack position		Cooking time	
					Single	Upper	1st side	2nd side
Hamburgers	Medium	9 patties	1"	HI	6	B	5:00-5:30	4:00-4:30
	Medium	9 patties	¾"	HI	6	B	5:00	4:00
Toasts	-	9 pieces	-	HI	6	B	2:10-2:20	-
Beef steak	Medium	-	1"	HI	6	B	7:00-6:00	6:00-5:00
	Well done	-	1"	HI	5	A	10:00-12:00	7:00-8:00
	Medium	-	1½"	HI	6	B	9:00-10:00	6:00-7:00
	Well done	-	1½"	HI	5	A	15:00-18:00	14:00-17:00
Chicken pieces	Well done	2-2½ lbs.	¾"-1"	HI	5	A	15:00-17:00	13:00-15:00
Chicken breasts	Well done	2-3 pcs	-	HI	5	A	15:00-18:00	12:00-15:00
Pork chops	Well done	1 lb.	½"	HI	5	A	9:00-11:00	6:00-9:00

Gas oven

Gas oven

Food	Doneness	Size	Thickness	Broil setting	Rack position		Cooking time	
					Single	Upper	1st side	2nd side
Lamb chops	Medium	10 oz.	1"	HI	4	A	8:00-12:00	5:00-8:00
	Well done	1 lb.	1½"	HI	4	A	10:00-15:00	7:00-11:00
Fish fillets	Well done	-	¼-½"	HI	5	A	5:00-6:00	3:00-4:00
Ham slices (precooked)	-	-	½"	HI	4	A	6:00-9:00	5:00-6:00

⚠ CAUTION

Make sure to close the door after turning over the food.

Temperature setting guides

Twin Mode Temperature setting ranges

Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. The range for each oven changes, depending on the function and temperature setting of the other oven. See the tables below and on the next page for details.

(O - Available, X - Not available)

Upper Oven		Lower Oven Available Setting Function and Temp.			
Mode	Set Temp.	Bake		风扇 Bake	
		Min	Max	Min	Max
Broil	HI	400 °F	480 °F	400 °F	480 °F
	LO	325 °F	480 °F	325 °F	480 °F
风扇 Bake 风扇 Roast	480 °F	400 °F	480 °F	400 °F	480 °F
	450 °F	350 °F	480 °F	350 °F	480 °F
	300 °F	250 °F	375 °F	250 °F	375 °F
	250 °F	225 °F	300 °F	225 °F	300 °F
	175 °F	175 °F	200 °F	175 °F	200 °F

Lower Oven		Upper Oven Available Setting Function and Temp.			
Mode	Set Temp.	Broil		风扇 Bake & 飇 Roast	
		LO	HI	Min	Max
Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F

Gas oven

Lower Oven		Upper Oven Available Setting Function and Temp.			
Mode	Set Temp.	Broil		Bake & Roast	
		LO	HI	Min	Max
Bake	480 °F	0	0	400 °F	480 °F
	450 °F	0	0	350 °F	480 °F
	350 °F	0	X	275 °F	450 °F
	325 °F	0	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F

Temperature Limitations by Mode

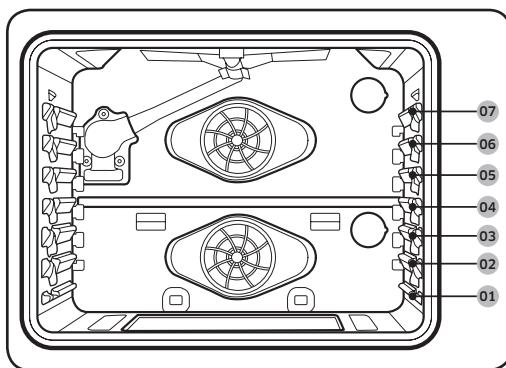
Feature	Single Mode		Twin Mode	
	Min	Max	Min	Max
Bake	175°F (79°C)	550°F (288°C)	175°F (79°C)	480°F (249°C)
Broil	LO	HI	LO	HI
Bake	175°F (79°C)	550°F (288°C)	175°F (79°C)	480°F (249°C)
Roast	175°F (79°C)	550°F (288°C)	175°F (79°C)	480°F (249°C)
Self-Clean	2 hours	4 hours	-	-
Keep Warm	-	3 hours	-	-

For Bake or Roast, use **Auto Conversion** to set the minimum temperature to 200 °F (95 °C) if necessary. See "Auto Conversion" on page **60** for details.

Using the oven racks

Single Mode - One Oven Cavity

Your gas oven range comes with 3 racks and 7 rack positions. The rack positions are delineated by rack guides which support the racks. Each rack guide has a stop that prevents racks from loosening during the oven's operation. Each rack has stoppers that need to be placed correctly on the rack guides. The stoppers prevent the racks from accidentally coming out of the oven completely when you pull the racks out.



Type of food	Rack position
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	6-4
Bundt cakes, Pound cakes, Frozen pies, casseroles	4 or 3
Fresh Pizza, Angel food cakes, Small roasts	2
Turkey, Large roasts, Hams	1

CAUTION

- Do not cover an oven rack with aluminum foil. This will hamper heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom. The aluminum can melt and damage the oven.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the topmost rack position (position 7), make sure the rack is situated stably on the embossed stop.
- When you use the gliding rack and a flat rack, always place the gliding rack below the flat rack.

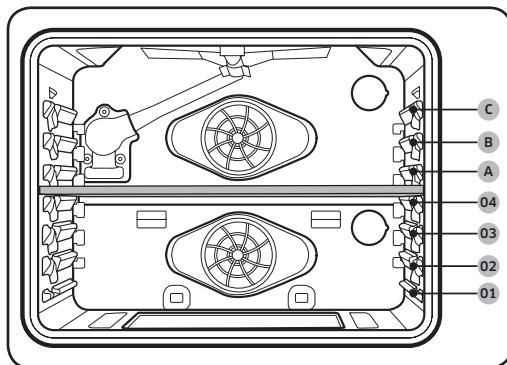
NOTE

This table is for reference only.

Gas oven

Twin Mode - Two Oven Cavities

In Twin mode, the Smart Divider separates the oven into an upper oven and lower oven. The upper oven and lower oven each has 3 rack positions.



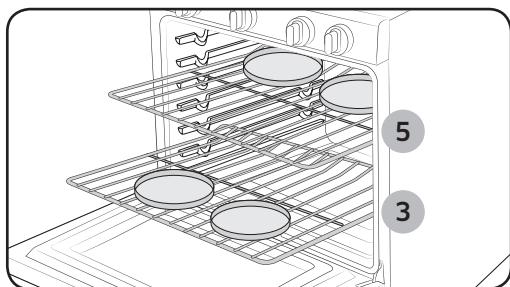
- The upper oven has 3 rack positions (A, B, C)
- The lower oven has 3 racks positions (1, 2, 3)

Type of food	Rack position	
	Upper	Lower
Frozen Pies	A	1
Angle Food Cakes	-	1
Bundt or pound cakes	-	1
Muffins, Brownies, Cookies, Cup cakes, Layer cakes, Pies, Biscuits	A	1
Casseroles	A	1
Small roasts, Hams	A	1
Small turkeys, Medium roasts	-	1

NOTES

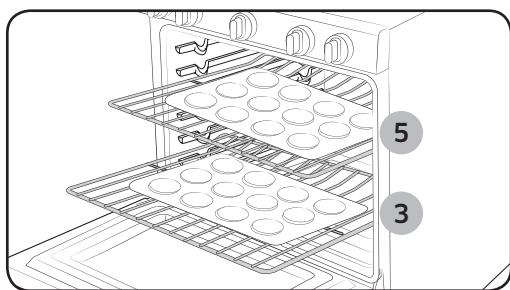
- This table is for reference only.
- When using the upper oven mode, always pre-heat before cooking items such as pizza.
- We recommend cooking pizza and pies using the 2nd rack position in Single mode or the 2nd rack position of the lower oven in Twin mode for crispy bottoms.

Multi-rack Baking



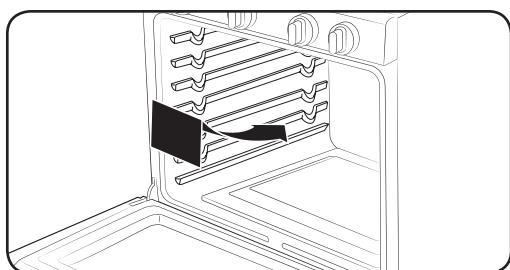
Cake pan positions

- When baking cakes or cookies on two racks in Single mode, place the racks in positions 3 and 5 for the best performance.
- When using 4 pans on two racks: Place two pans in the rear of the upper rack, and the other two in the front of the lower rack.
- When baking multiple items on one rack, maintain a 1" to 1.5" (2.5 cm to 3.8 cm) space between items.
- When baking cookies on multiple racks, place the oven racks in positions 3 and 5.



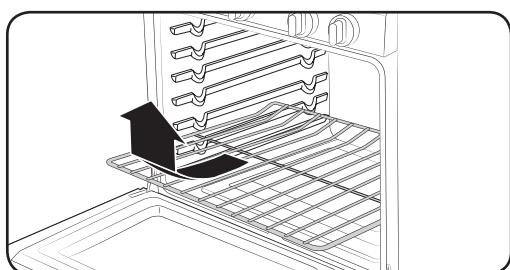
Cookie sheet positions

Inserting and removing an oven rack



To insert an oven rack

1. Place the rear end of the rack on a rack guide.
2. Slide the rack into the rack guide while holding the front end of the rack.

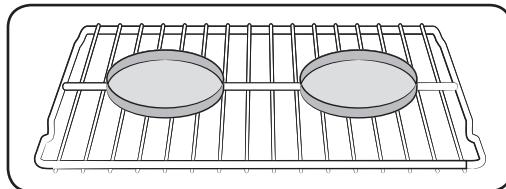


To remove an oven rack

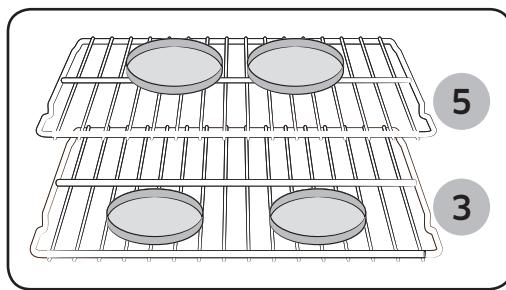
1. Pull out the rack until it stops.
2. Pull up the front end of the rack and remove it from the rack guide.

Gas oven

Rack and Pan Placement



Single Oven Rack



Multiple Oven Rack

Centering the baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.

If baking on two racks in Single mode, place the oven racks in positions 3 and 5 for the best results.

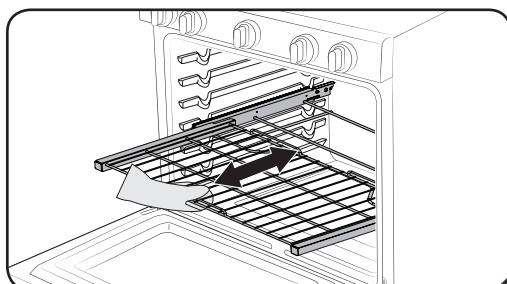
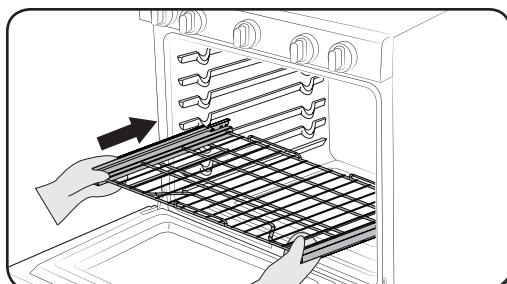
When baking in Single mode on a single oven rack, place the rack in position 3 or 4.

- When you use the Gliding Rack, place the Gliding Rack below the flat rack.

Using the gliding rack

The fully extendable Gliding Rack makes food preparation easier, especially when preparing heavier dishes. The Gliding Rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

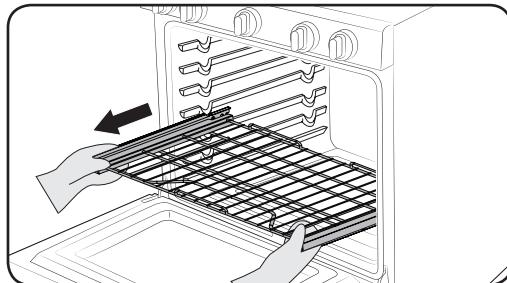
Installing the Gliding rack



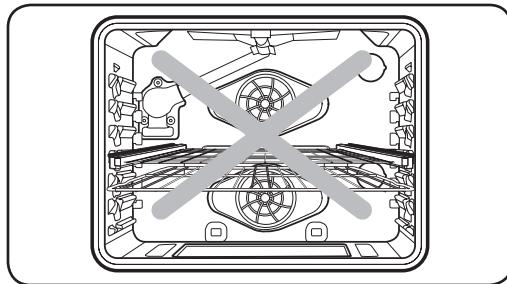
- With the Gliding Rack in the "Closed" position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back.
- When using the Gliding Rack in the oven, be sure to pull on the handle of the rack only to slide the gliding portion of the rack in and out. If you grasp the frame while using the rack, you will pull the entire Gliding Rack out towards you.

Gas oven

Removing the Gliding rack



- With the Gliding Rack in the "Closed" position and the oven off and cool, grasp the rack and frame and pull both towards you to remove.



⚠ CAUTION

- Do not install the Gliding Rack directly above a flat rack.
- You will not be able to install it properly and the rack could fall.
- Remove the Gliding rack before starting a Self-cleaning cycle.

☞ NOTE

You can install the Gliding Rack in any rack position except the highest (level 7) and lowest (level 1) rack positions in the oven.

Cooking options

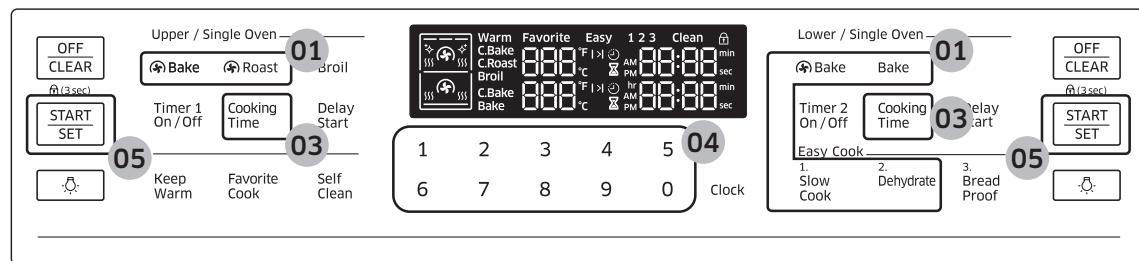
⚠ CAUTION

Food that can easily spoil, such as milk, eggs, fish, poultry, and meat, should be chilled in a refrigerator before they are placed in the oven. Even when chilled, they should not stand for more than 1 hour before cooking begins and should be removed promptly when cooking is completed.

Timed Cook (Single mode)

Timed cooking instructs the oven to cook foods at a set temperature for a set length of time. The oven automatically turns off when it finishes.

Mode: Bake / Bake / Roast / Slow Cook / Dehydrate



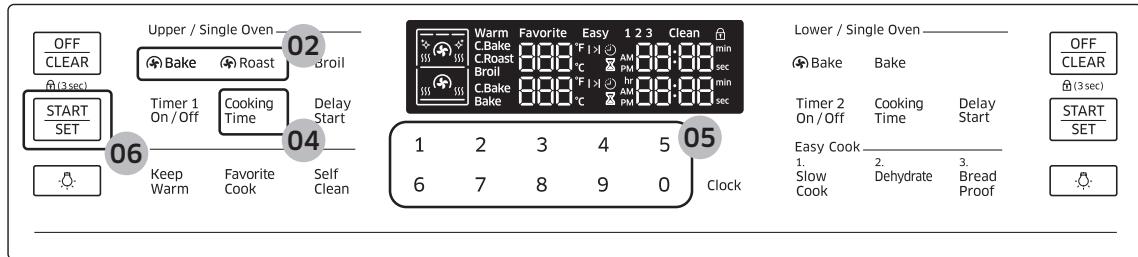
1. Press the button corresponding to a desired cooking mode such as **Bake** on the left or right side of the panel.
2. If necessary, change the temperature using the number pad.
3. Press the **Cooking Time** button on the left or right side of the panel.
4. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
5. Press the **START/SET** button on the right or left side of the panel. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.
6. When preheating is complete, put the container with the food on a rack, and then close the door. The oven starts cooking for the amount of time you set.
7. When the cooking time has elapsed, the oven will automatically shut off and then beep.

NOTE

To change the programmed cooking time, press the Cooking Time button and enter a different time. Then, press the **START/SET** button.

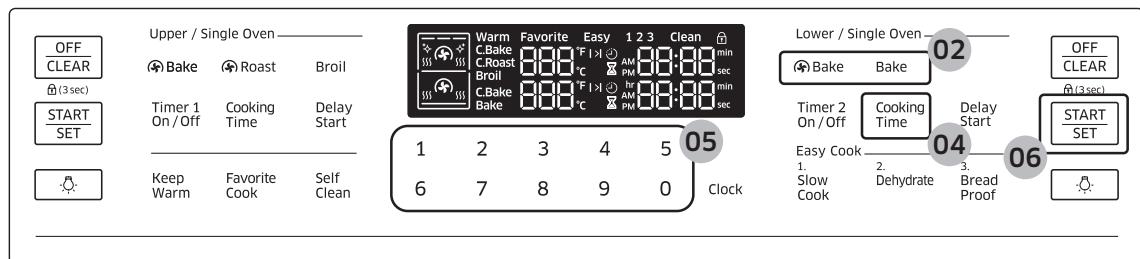
Gas oven

Timed Cook (Upper oven mode)



1. Insert the Smart divider into the cavity.
2. Press the button corresponding to a desired cooking mode such as **Bake** on the left side of the panel.
3. If necessary, change the temperature using the number pad.
4. Press the **Cooking Time** button on the left side of the panel.
5. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
6. Press the **START/SET** button on the left side of the panel. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.
7. When preheating is complete, put the container with the food on a rack, and then close the door. The oven starts cooking for the amount of time you set.
8. When the cooking time has elapsed, the oven will automatically shut off and then beep.

Timed Cook (Lower oven mode)



1. Insert the Smart divider into the cavity.
2. Press the button corresponding to a desired cooking mode such as **Bake** on the right side of the panel.
3. If necessary, change the temperature using the number pad.
4. Press the **Cooking Time** button on the right side of the panel.
5. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
6. Press the **START/SET** button on the right side of the panel. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.
7. When preheating is complete, put the container with the food on a rack, and then close the door. The oven starts cooking for the amount of time you set.
8. When the cooking time has elapsed, the oven will automatically shut off and then beep.

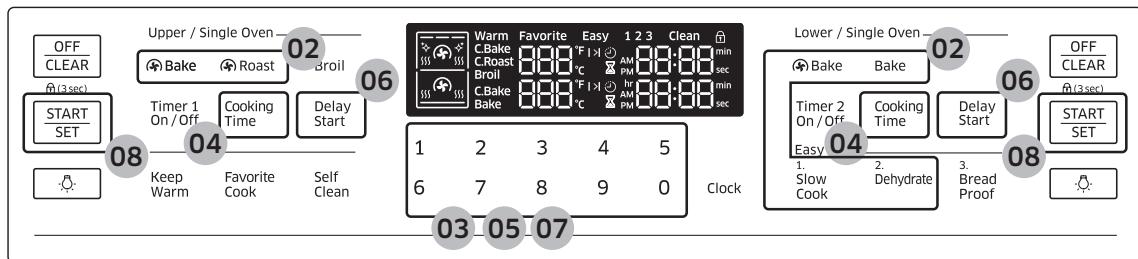
Gas oven

Gas oven

Delay Start (Single mode)

The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program. Delay Start can be set before other cooking operations for up to 12 hours.

Mode: Bake / Bake / Roast / Slow Cook / Dehydrate / Self-clean

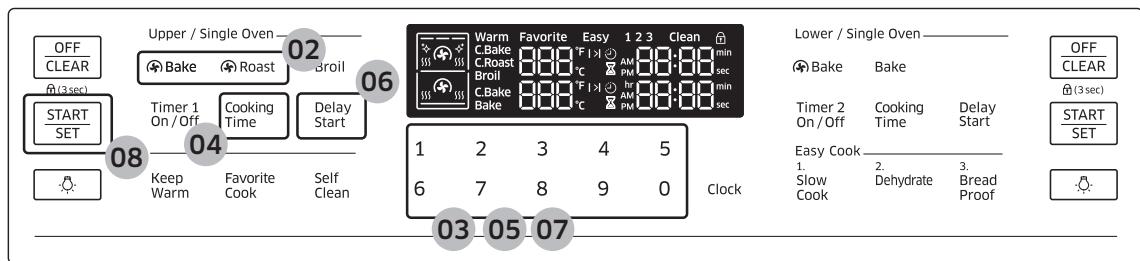


1. Place the container with the food on a rack, and then close the door.
2. Press the button corresponding to a desired cooking mode such as **Bake** on the left or right side of the panel.
3. If necessary, change the temperature using the number pad.
4. Press the **Cooking Time** button on the left or right side of the panel.
5. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
6. Press the **Delay Start** button on the left or right side of the panel.
7. Set the starting time using the number pad.
8. Press the **START/SET** button on the left or right side of the panel.
9. The oven starts cooking at the set time, and turns off automatically when it completes cooking.

NOTES

- To change the starting time, press the **Delay Start** button, and enter a new starting time. Then, press the **START/SET** button.
- To change the programmed cooking time, press the **Cooking Time** button and enter a different time. Then, press the **START/SET** button.

Delay Start (Upper mode)



1. Insert the Smart divider into the cavity. Place the container with the food on a rack in the upper oven, and then close the door.
2. Press the button corresponding to a desired cooking mode such as **Bake** on the left side of the panel.
3. If necessary, change the temperature using the number pad.
4. Press the **Cooking Time** button on the left side of the panel.
5. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
6. Press the **Delay Start** button on the left side of the panel.
7. Set the starting time using the number pad.
8. Press the **START/SET** button on the left side of the panel.
9. The oven starts cooking at the set time, and turns off automatically when it completes cooking.

Gas oven

Gas oven

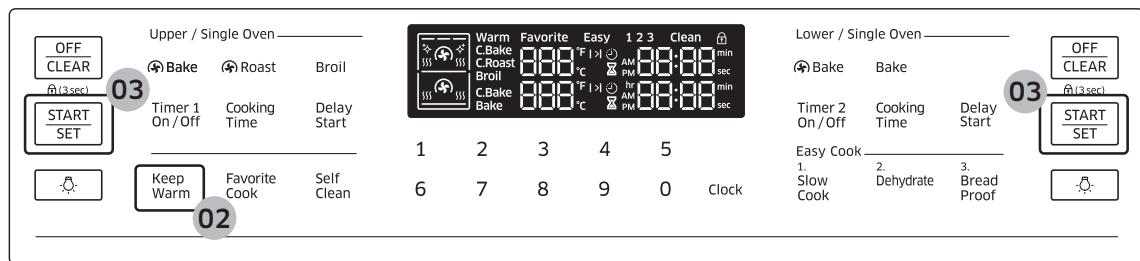
Delay Start (Lower mode)



1. Insert the Smart divider into the cavity. Place the container with the food on a rack in the lower oven, and then close the door.
2. Press the button corresponding to a desired cooking mode such as **Bake** on the right side of the panel.
3. If necessary, change the temperature using the number pad.
4. Press the **Cooking Time** button on the right side of the panel.
5. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
6. Press the **Delay Start** button on the right side of the panel.
7. Set the starting time using the number pad.
8. Press the **START/SET** button on the right side of the panel.
9. The oven starts cooking at the set time, and turns off automatically when it completes cooking.

Keep Warm (Single mode only)

Keep cooked food warm at a low temperature up to 3 hours.



1. Place the container with the food on a rack, and then close the door.
2. Press the **Keep Warm** button.
3. Press the **START/SET** button on the left or right side of the panel. The oven heats up to 170 °F (77 °C).

NOTES

- You can cancel warming at any time by pressing the OFF/CLEAR button.
- To set the warming function during a timed cooking, press the Keep Warm button in timed cooking mode. When the timed cooking is complete, the oven will lower the temperature to the warming default, and keep that temperature until the warming finishes or is canceled.
- Use this function only for Single mode, because your oven can't keep a low temperature of this function during twin mode cooking.

The Sabbath Option (Single mode only)



(For use on the Jewish Sabbath & Holidays)

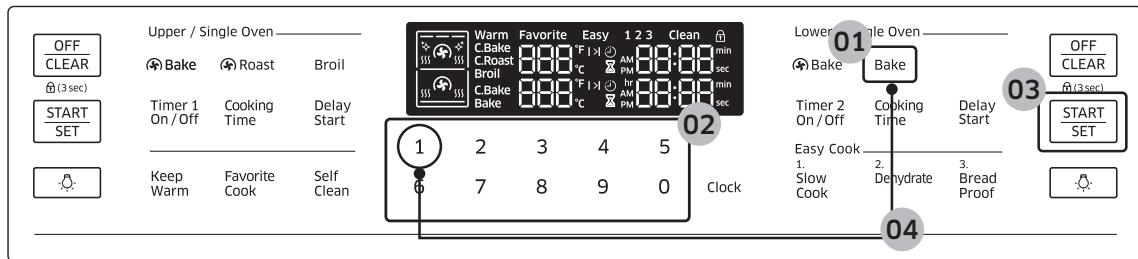
Use this option only for baking on the Jewish Sabbath & Holidays. For more information, visit the website at <http://www.star-k.org>

With the Sabbath option

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and no beep sounds when you change the temperature.
- Once the oven is properly set for baking with the Sabbath option active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature.
- If the oven light is needed during the Sabbath, press **OVEN LIGHT** before activating the Sabbath feature. Once the oven light is turned on and the Sabbath option is active, the oven light will remain on until the Sabbath option is turned off.
- If you want the oven light off, be sure to turn it off before activating the Sabbath feature.
- Do not use the surface cooktop when the Sabbath option is on.

Gas oven

To enable the Sabbath option



1. Press the **Bake** pad.
2. Enter a desired temperature using the number pad. The default temperature is 350 °F.
3. Press the **START/SET** pad. The display temperature changes after the oven temperature reaches 175 °F.
4. Press the **Bake** and **Number 1** buttons simultaneously for 3 seconds to display "SAB". Once "SAB" appears, the oven control no longer beeps or displays any further changes.

NOTES

- You can change the oven temperature once baking starts, but the display will not change or beep. After changing the temperature, it takes 15 seconds before the oven recognizes the change.
- You can turn off the oven at any time by pressing **OFF/CLEAR**. However, this doesn't deactivate the Sabbath option.
- To deactivate the Sabbath option, hold down **Bake** and **Number 1** simultaneously for 3 seconds.
- You can set the cooking time before activating the Sabbath option.
- After a power failure, the oven will not resume operation automatically. "SAB" will appear in the control panel, but the oven will not go back on. Food can be safely removed from the oven, but you should not turn off the Sabbath option and turn the oven back on until after the Sabbath/Holidays.
- After the Sabbath observance, turn off the Sabbath option by pressing and holding **Bake** and **Number 1** simultaneously for at least 3 seconds.

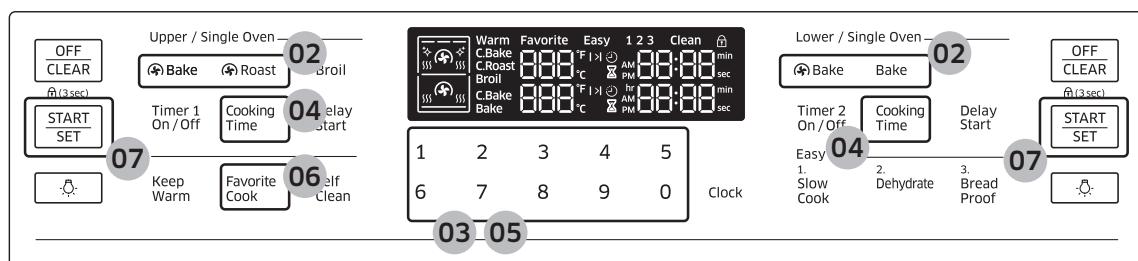
CAUTION

- Do not attempt to activate any other functions except for Bake when the Sabbath option is on. Only the following buttons will function properly: Number Pad, Bake, Oven Start/ Set, and Oven Off.
- Do not open the oven door or change the oven temperature for about 30 minutes after you have started the Sabbath option. Let the oven reach the set temperature. The oven fan operates only when the oven temperature increases.

Favorite Cook (Single mode)

Create a favorite cooking recipe with 3 different personalized settings. This is available only with baking, convection baking, or convection roasting.

To set or change a favorite cook mode

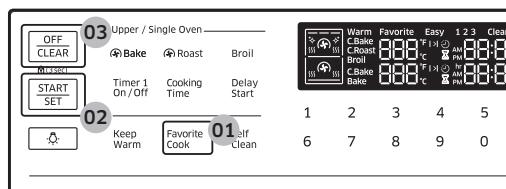


- Press the button corresponding to a desired cooking mode such as **Bake** on either side of the panel.
- Keep the default temperature (350 °F) or enter a desired temperature using the number pad.
- Press the **Cooking Time** button on either side of the panel.
- Enter a desired cooking time using the number pad.
- Press the **Favorite Cook** button either side of the panel.

Single Mode	Once	Twice	Three times
	Recipe 1	Recipe 2	Recipe 3
Default settings	Cakes	Meats	Chicken
	Bake 325 °F	Roast 350 °F	Roast 375 °F

- Press the **START/SET** button on either side of the panel to save the changes.

To use or recall a favorite cook mode



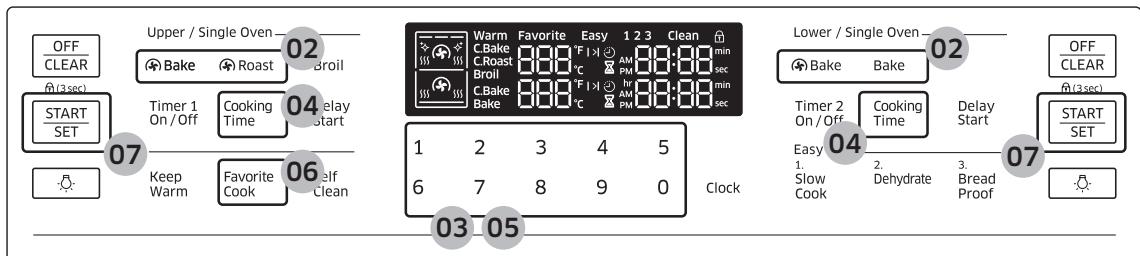
- Press the **Favorite Cook** button the number of times that corresponds to where the recipe setting is stored.
- Press **START/SET** button to start cooking.
- When the cooking is complete, press the **OFF/CLEAR** button, and take out the food.

Gas oven

Favorite Cook (Twin mode)

Create a favorite cooking recipe with 3 different personalized settings. You need to choose the upper oven or lower oven when you save your favorite cooking recipe. This is available only with baking, convection baking, or convection roasting.

To set or change a favorite cook mode



1. Insert the Smart divider into the cavity.
2. Press the button corresponding to a desired cooking mode such as **Bake** on either side of the panel.

NOTE

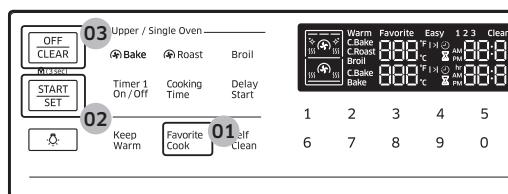
Once you have selected an oven to use (for example, Lower) and consequently a side of the panel to use (for example, right), you must push the buttons on that side of the panel for the remaining steps in this procedure, except when you enter the temperature and cooking time.

3. Keep the default temperature (350 °F) or enter a desired temperature using the number pad.
4. Press the **Cooking Time** button either side of the panel.
5. Enter a desired cooking time using the number pad.
6. Press **Favorite Cook** button on either side of the panel.

Twin Mode	Once	Twice	Three times
	Recipe 1	Recipe 2	Recipe 3
Default settings	Upper	Upper	Upper
	Cakes	Meats	Chicken
	Bake 325 °F	Roast 325 °F	Roast 375 °F

7. Press the **START/SET** button on either side of the panel to save the changes.

To use or recall a favorite cook mode



1. Press the Favorite Cook button the number of times that corresponds to where the recipe setting is stored.
2. Press **START/SET** button to start cooking.
3. When the cooking is complete, press the **OFF/CLEAR** button, and take out the food.

NOTES

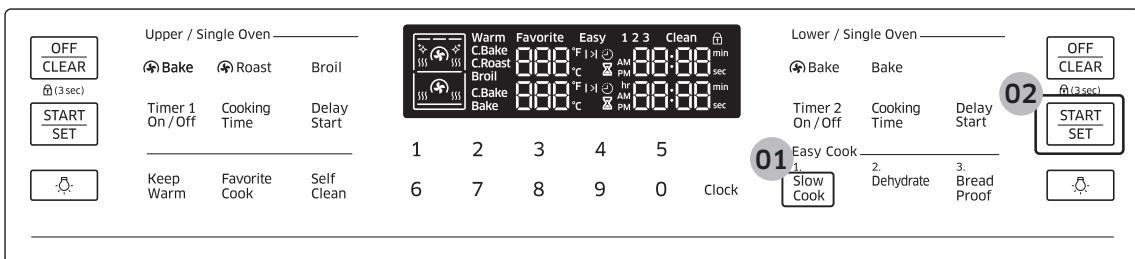
- If you use the upper oven and lower oven simultaneously, Favorite Cook can save the settings for only one.
- If you press the Favorite Cook button before Twin mode cooking, the saved cavity is shown on the display.

Gas oven

Slow cook, dehydrate, proofing

Slow cook (Single mode only)

The Slow cook feature cooks food slowly at lower oven temperatures. The extended cooking times allow better distribution of flavors in many recipes. This feature is ideal for roasting beef, pork & poultry. Slow cooking meats may result in the exterior of meats becoming dark but not burnt. This is normal.



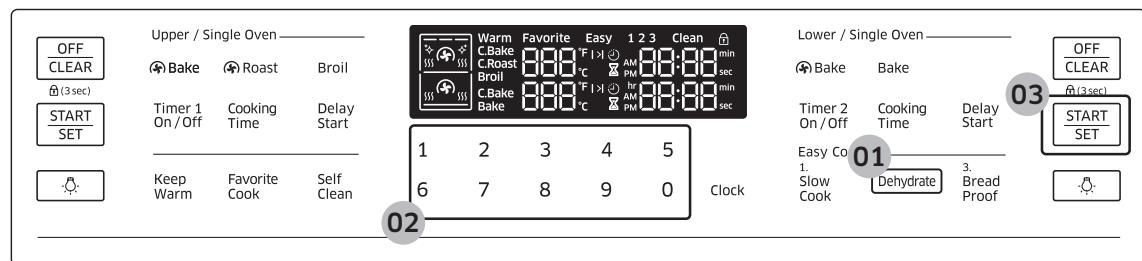
1. Press **Slow Cook** once for HI or twice for LO.
2. Press **START/SET**.

NOTE

Use only 1 rack and place the rack in position 1 or 2 for the best results.
Preheating the oven is not necessary.

Dehydrate (Single mode only)

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon or pineapple juice or sprinkling sugar on the fruit helps the fruit retain sweetness.



1. Press **Dehydrate**. The default temperature is 150 °F.
2. Enter the temperature you want on number pad. (100 °F-175 °F)
3. Press **START/SET**.

Recommended Dehydration Temperatures

Category	Rack position	Temperature (°F)
Vegetables or Fruit	3 or 4	100-150
Meat	3 or 4	145-175

NOTES

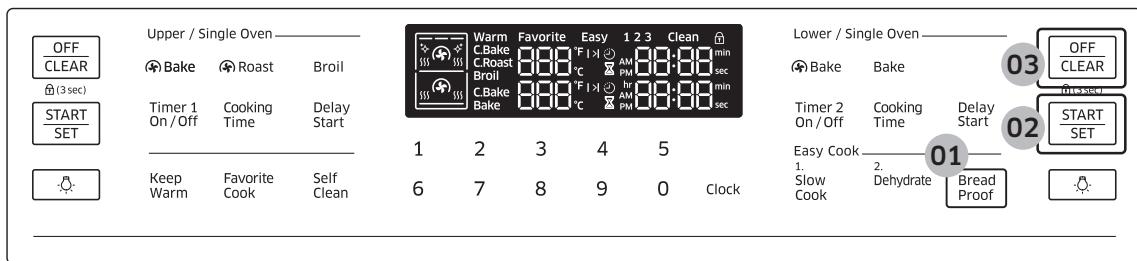
- Drying time depends on the amount of moisture inside of the food, the size of the food, and the humidity in the air.
- Preheating the oven is not necessary.

Gas oven

Bread Proof (Single mode only)

The Bread Proof function automatically provides the optimum temperature for the bread proof process, and therefore does not have a temperature adjustment.

If you press Bread Proof when the oven temperature is above 100 °F, Hot will appear in the display. Because this function produces the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.



1. Press **Bread Proof**.
2. Press **START/SET**.
3. Press **OFF/CLEAR** at any time to turn off the Bread Proof function.

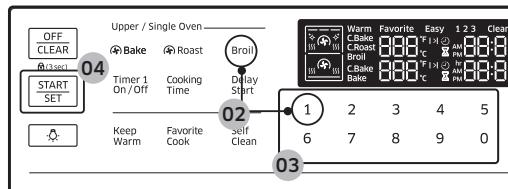
NOTE

Use rack position 3 for bread proofing.

Non-Cooking Functions

Temperature adjust

The oven temperature has been calibrated at the factory. When first using the oven, follow the recommended recipe times and temperatures. If it appears that the oven is too hot or too cool, you can recalibrate the oven temperature. Before recalibrating, test a recipe by using a temperature setting that is higher or lower than recommended. The baking results should help you decide how much of an adjustment is needed. The oven temperature can be adjusted by $\pm 35^{\circ}\text{F}$ ($\pm 19^{\circ}\text{C}$).



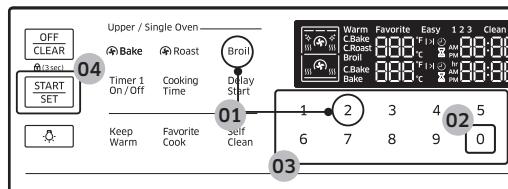
1. Press the **Broil** button and **1** on the number pad simultaneously for 3 seconds.
2. Press the **Broil** button to select a higher(+) or lower(-) temperature.
3. Enter an adjusting temperature value (0-35) using the number pad.
4. Press the **START/SET** button to save the changes.

NOTE

This adjustment does not affect the broiling or the self-cleaning temperature, and is retained in memory after a power failure.

Temp. Unit ($^{\circ}\text{F} / ^{\circ}\text{C}$)

Change the temperature format of the oven to Fahrenheit or Centigrade. The default is Fahrenheit.

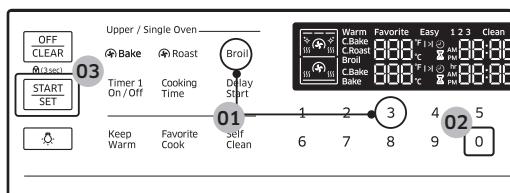


1. Press the **Broil** button and **2** on the number pad simultaneously for 3 seconds.
2. Press **0** on the number pad to select Fahrenheit or Centigrade.
3. Press the **START/SET** button to save the changes.

Gas oven

Auto Conversion

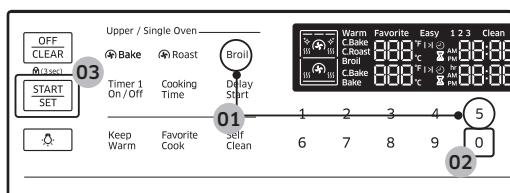
Auto Conversion automatically converts regular baking temperatures to convection baking temperatures. For example, if you enter a regular recipe temperature of 350 °F and press **START/SET**, the oven displays the converted temperature of 325 °F.



1. Press the **Broil** button and **3** on the number pad simultaneously for 3 seconds.
2. Press **0** on the number pad to select Off or On. (Default setting is *OFF.)
3. Press the **START/SET** button to save the changes.

Energy saving

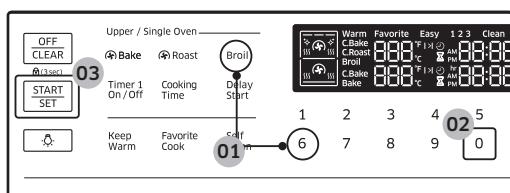
This will automatically turn off the oven 12 hours after baking starts or 3 hours after broiling starts.



1. Press the **Broil** button and **5** on the number pad simultaneously for 3 seconds.
2. Press **0** on the number pad to select Off or On.
3. Press the **START/SET** button to save the changes.

Sound

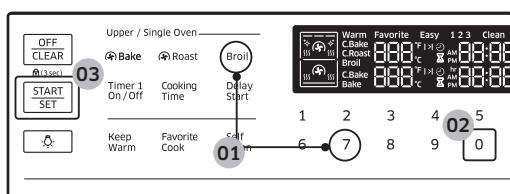
Mute/unmute the oven.



1. Press the **Broil** button and **6** on the number pad simultaneously for 3 seconds.
2. Press **0** on the number pad to select unmute or mute.
3. Press the **START/SET** button to save the changes.

Demo mode

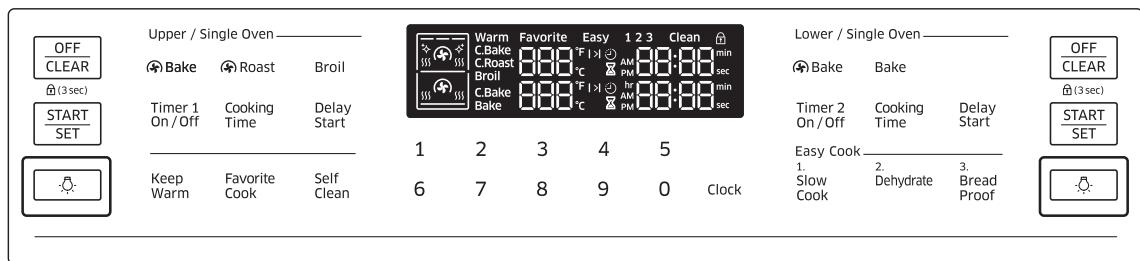
This is used by retailers for display purposes only. In this mode, the heating element does not operate.



1. Press the **Broil** button and **7** on the number pad simultaneously for 3 seconds.
2. Press **0** on the number pad to select Off or On.
3. Press the **START/SET** button to save the changes.

Oven light

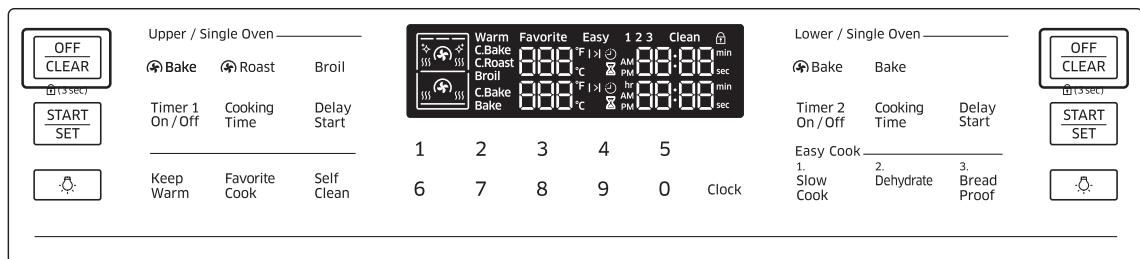
Turns the oven light on and off.



Press the **Oven Light** button to turn the oven light on and off.

Oven lock

Lock the control panel and the door to prevent accidental operations and/or product tipping.



Press and hold the **OFF/CLEAR** button for 3 seconds to lock or unlock both the control panel and the door. When the Oven Lock is on, the oven panel does not operate and the oven door is locked and cannot be opened.

Maintenance

Cleaning

Control panel

First, lock the control panel and the door to prevent accidental operations and/or product tipping.

1. Press and hold the OFF/CLEAR button for 3 seconds to lock both the control panel and the door.
2. Clean the control panel using a soft cloth dampened with plain water, warm soapy water, or glass cleaner. Do not spray cleansers directly onto the control panel.
3. When done, press and hold the OFF/CLEAR button again for 3 seconds.

⚠ WARNING

- Make sure the control panel turns off and all surfaces of the gas oven are cool before cleaning. Otherwise, you can get burned.
- If the gas oven has been moved away from the wall, make sure the anti-tip device is reinstalled properly when the gas oven has been put into place again. Otherwise, the gas oven may tip over, causing physical injuries.
- Do not use steel-wool or abrasive cleansers of any kind. These can scratch or damage the surface.

Stainless steel surface

1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. When done, dry the surface using a soft, dry cloth.
5. Repeat steps 2 through 4 as many times as necessary.

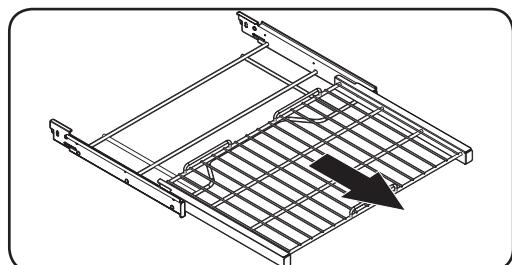
⚠ CAUTION

- Do not use a steel-wool pad or abrasive cleanser on stainless steel surfaces. It will scratch the surface.
- Do not spray any type of cleanser into the manifold holes. The ignition system is located in those holes and must be kept free of moisture.

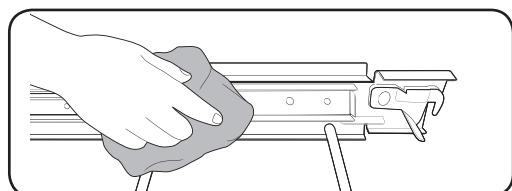
Racks

To keep the racks clean, remove them from the cavity, and soak them in lukewarm soapy water. Then, scour impurities off of the racks using a plastic scouring pad. If the racks do not slide in and out smoothly after you have cleaned them, rub the side rail guides with wax paper or a cloth containing a few drops of cooking oil. This will help the racks glide more easily on their tracks.

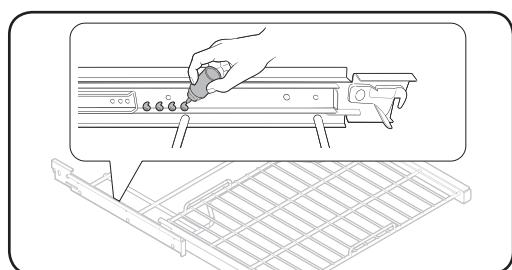
Gliding rack



1. Remove the gliding rack from the oven.
2. Fully extend the gliding rack on a table. It is a good idea to put newspaper beneath the rack for later cleanup.

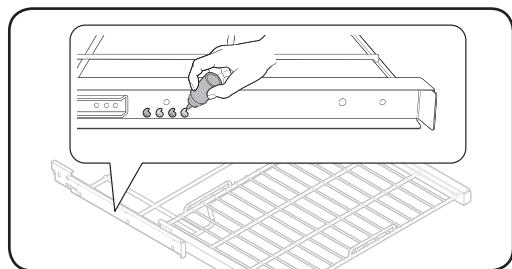


3. If the sliding tracks are soiled, remove dirt and grime using a paper towel. Reapply the graphite lubricant according to the instructions below:

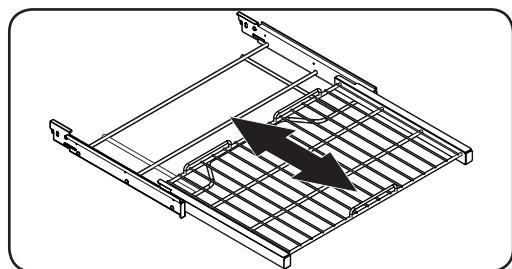


To apply the graphite lubricant

1. Shake the graphite lubricant before opening it.
2. Apply 4 drops of lubricant to the inner side of the left sliding track, and 4 drops to the outer side of the left sliding track.
3. Repeat step 2 above on the right sliding track.



4. Extend and collapse the gliding rack several times to distribute the lubricant



Maintenance

NOTES

- Do not use a dishwasher to clean the racks.
- If a rack does not slide in and out smoothly, apply a few drops of cooking oil to the oven rack guides.
- If a rack becomes too difficult to slide in or out, lubricate the rack.
- To purchase the graphite lubricant, contact us at 1-800-SAMSUNG (726-7864).
- For online shopping, visit <http://www.samsungparts.com/Default.aspx> and search for part DG81-01629A.

CAUTION

- Do not leave racks in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the rack coating and make it difficult to remove the rack.
- Do not spray cooking oil or lubricant directly onto the gliding rack.

Door

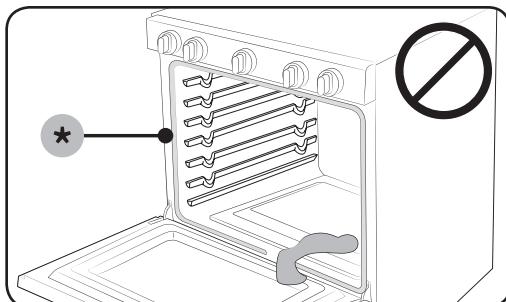
Do not remove the inner gasket of the oven door for cleaning.

Inner side

- **Inner surface:** Clean the inner side of the door manually using a soapy plastic scouring pad, and then wipe with a dry cloth. Take care not to get the gasket wet or allow moisture into the door.
- **Inner glass:** The inner glass is cleaned automatically during the self-cleaning cycle.

Outer side

- **Outer surface:** Follow the cleaning instructions for the stainless steel surface in the previous section.
- **Outer glass:** Clean the outer glass using a glass cleanser or soapy water. Rinse and dry thoroughly. Take care not to get the gasket wet or allow moisture into the door.



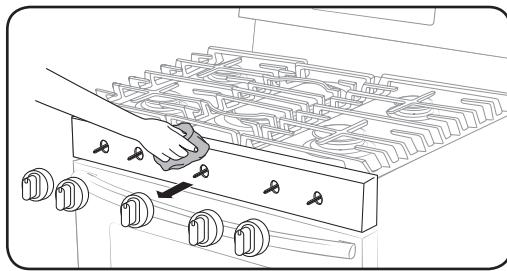
CAUTION

Do not let moisture enter the door or contact the door gasket (*). Moisture may reduce the gasket's performance.

Surface burners

Burner controls

Make sure all surface burner knobs are in the OFF position.



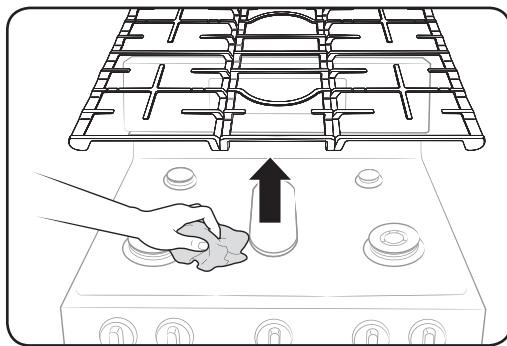
1. Pull out the knobs from the control valve stems as shown.
2. Clean the knobs in warm, soapy water. Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Reinsert the knobs into the control valve stems.

⚠ CAUTION

- Do not clean the control knobs in a dish washer.
- Do not spray cleansers directly onto the control panel. Moisture entering the electric circuits may cause electric shock or product damage.

Cooktop surface

The porcelain-enameled cooktop surface needs to be kept clean. It is advisable to remove food spills immediately after they take place.



1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.
3. Clean the cooktop surface using a soft cloth. If food spills run into gaps of the burner components, remove the burner cap and the head, and wipe out the spills.
4. When cleaning is finished, reinsert the burner components, and put the burner grates into position.

⚠ CAUTION

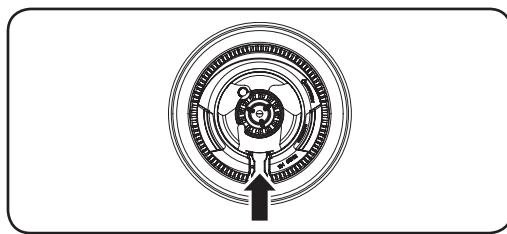
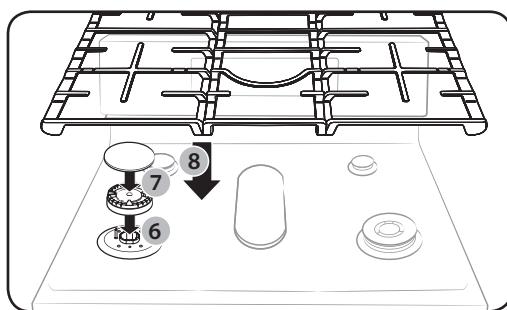
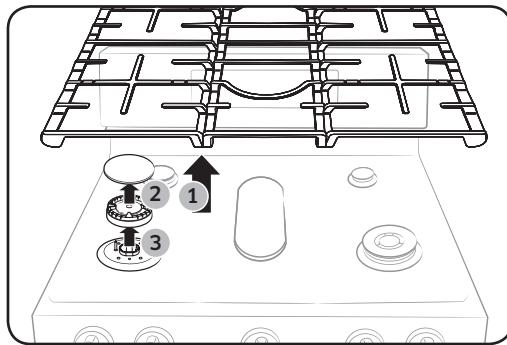
- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.



Maintenance

Burner grates and components

Turn off all surface burners, and make sure they are all cooled down.



Top	Bottom

Maintenance

1. Remove the burner grates.
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
4. Clean all removable grates and burner components in warm, soapy water. Do not use steel-wool pads or abrasive cleaners.
5. Rinse and dry grates and burner components thoroughly.
6. Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.
7. Return the burner caps to their positions on top of burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.
8. Reinstall the burner grates in their respective positions.
9. Turn on each burner and check if it operates properly. After verifying that a burner operates normally, turn it off.

NOTES

- Check the right position of the Double ring burner.
- The precise simmer burner(RR) cap and the inner Double ring burner (RF) cap are interchangeable.

CAUTION

- The starter electrodes are not removable. Do not attempt to remove them by force.
- Make sure all burner components (heads and caps) are reinstalled properly. They are stable and rest flat when installed properly.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.



Self-cleaning (Single mode only)

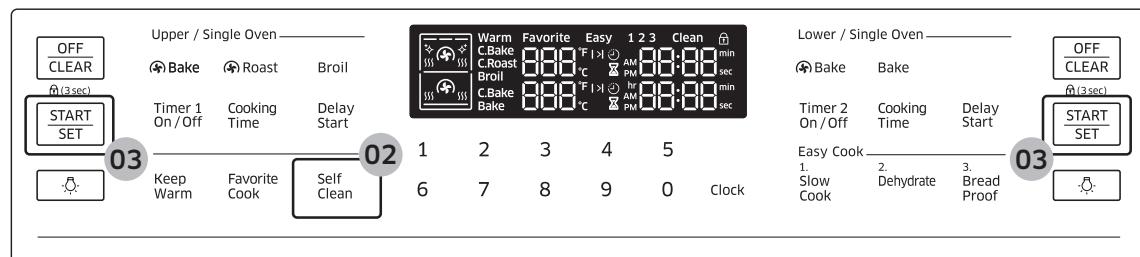
This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

CAUTION

- Do not leave small children unattended near the gas oven during the self-cleaning cycle. The outside surfaces of the gas oven can get extremely hot.
- Some birds are extremely sensitive to fumes from a self-cleaning gas oven. Relocate birds to a well-ventilated room away from the gas oven.
- Do not line the oven, oven racks, or oven bottom with aluminum foil. Doing so will result in poor heat distribution, produce poor baking results, and cause permanent damage to the oven interior. The aluminum foil will melt onto and adhere to the interior oven surfaces.
- Do not force the oven door open during the self-cleaning cycle. This will damage the automatic door-locking system. The door automatically locks when the self-cleaning cycle is started and stays locked until the cycle is cancelled and the oven temperature is below 392 °F.
- Use caution when opening the oven door after the self-cleaning cycle. The gas oven will still be VERY HOT and hot air and steam might escape when the door is open.

To perform the self-cleaning cycle

Make sure the door lock is released. Remove all racks from the oven cavity.



1. Make sure the oven door is unlocked and closed completely.
 2. Press the **Self Clean** button, and then select the cleaning time. See the table below.
- | Once | Twice | Three times |
|--------------|--------------|--------------|
| 2-hour cycle | 3-hour cycle | 4-hour cycle |
3. Press the **START/SET** button. The oven door is locked and the oven begins to heat up.
 4. When the cycle is complete, the oven beeps 6 times. The door will remain locked and the Lock icon will blink until the oven temperature falls below 392 °F (200 °C).
 5. When the Lock icon changes to an open lock, you can open the oven door. The Lock icon changes to an open lock when the oven temperature drops below 392 °F (200 °C).

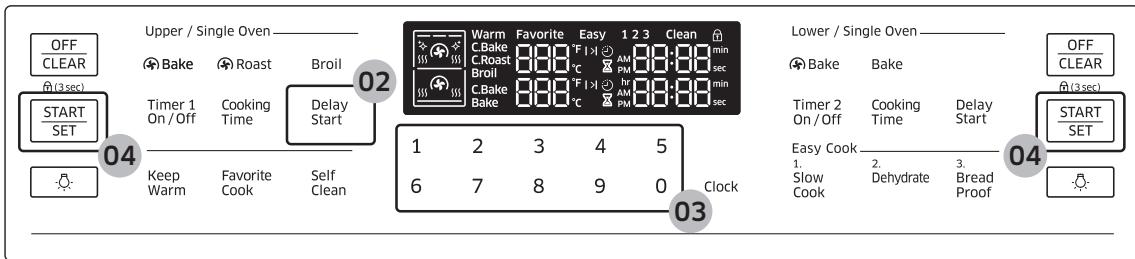
Maintenance

6. Press the **OFF/CLEAR** button to display the time of the day.

⚠ CAUTION

Do not use the surface burners while the gas oven is performing a self-cleaning cycle.

To delay starting the self-cleaning cycle



1. Repeat steps 1 and 2 on the previous page.
2. Press the **Delay Start** button. The oven door locks.
3. Set the time you want the oven to start self-cleaning using the number pad.
4. Press the **START/SET** button. The oven will start self-cleaning at your specified time.

To cancel the self-cleaning cycle

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven. To turn off the self-cleaning cycle, press the **OFF/CLEAR** button. The cycle turns off, but the door remains locked and the Lock icon blinks until the oven temperature falls below 392 °F (200 °C).

After self-cleaning

- The door stays locked until the internal oven temperature falls below 392 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.
- If you are not satisfied with the cleaning results, repeat the cycle. "HOT" appears on the display until the oven cools down. Wait until the message disappears, and start a new cycle.
- The cooling fan automatically runs for certain amount of time after self-cleaning.

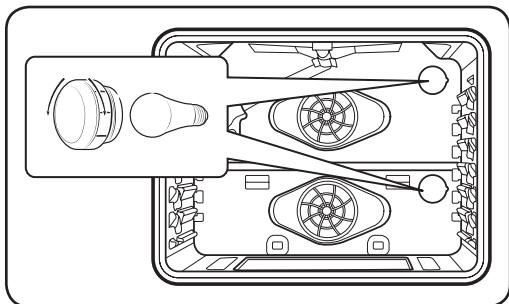
⚠ CAUTION

Do not attempt to open the oven door immediately after the self-cleaning cycle is complete. The oven is still very hot when the door unlocks. Escaping hot air and/or steam could burn you.

Replacement

Oven light

The oven light is a standard 40-watt appliance bulb. It comes on when you open the oven door.



1. Turn off the oven.
2. Make sure the oven and oven light are cool.
3. Open the door, and remove the glass cover by turning it counterclockwise.
4. Remove the oven light from the socket by turning it counterclockwise.
5. Insert a new 40-watt appliance bulb into the socket, and then turn it clockwise to tighten.
6. Reinsert the glass cover, and then turn it clockwise to tighten.

CAUTION

To prevent electric shock, make sure the gas oven is turned off and cool before replacing the oven light.

NOTES

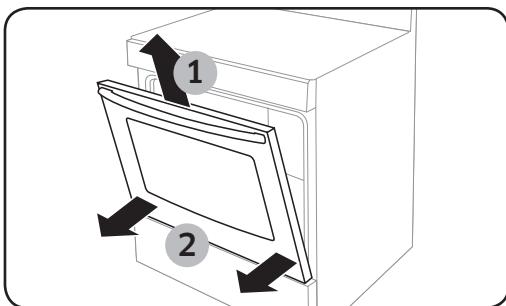
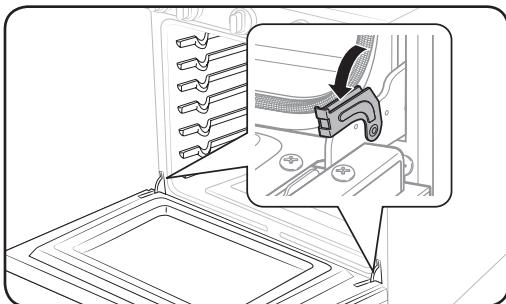
- The oven light does not operate during the self-cleaning cycle.
- Remove the racks if they prevent you from accessing the oven light.

Maintenance

Reinstallation

Oven door

To remove the oven door

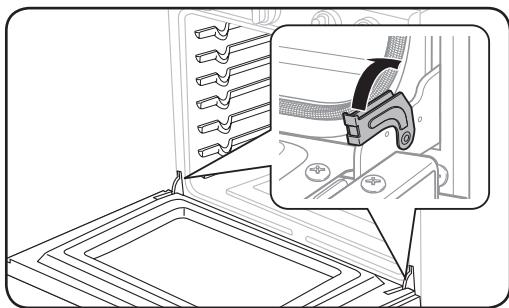


1. Turn off the oven.
2. Fully open the oven door.
3. Pull the hinge locks away from the oven body and down toward the door frame into the unlocked position.
4. Close the door to 5 degrees from vertical. This is the removal position.
5. While holding both sides of the oven door tightly, lift it up and out until the hinge arms come clear of the slots at the bottom of the oven door.
6. Place the door in a safe location.

⚠ WARNING

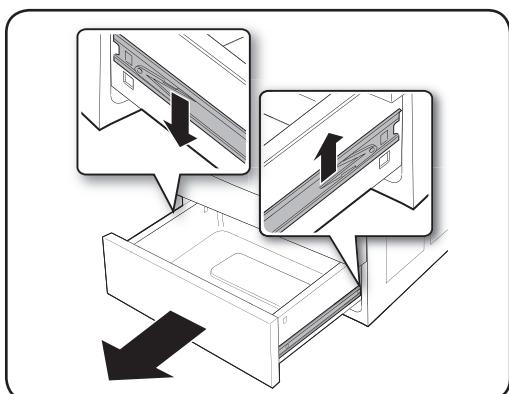
- The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
- Take care when moving the oven door. Improper handling could result in physical injury.
- To prevent electric shock, make sure the oven is turned off before removing the oven door.

To re-install the oven door

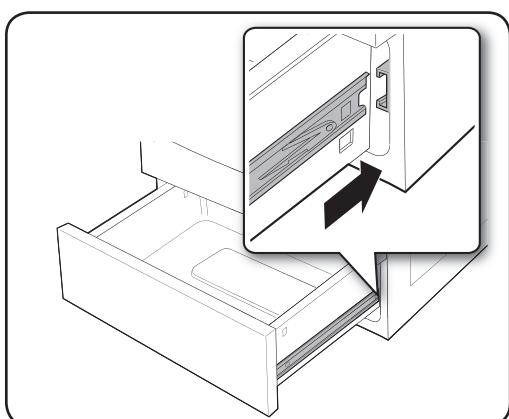


- 1.** Firmly grasp both sides of the door at the top.
- 2.** With the door set at the same angle as the removal position (about 5 degrees from vertical), slide the hinge arms into the hinge slots at the bottom of the door.
- 3.** Open the door fully. If you cannot open the door fully, the hinge arms are not properly in the hinge slots.
- 4.** Lock the hinge arms by pushing them up against the front frame of the oven.
- 5.** Close the door, and make sure it opens and closes normally.

Storage drawer



- 1.** Slide open the drawer until it stops.
- 2.** Locate the roller guide clips on either side. Using both hands, pull down the left clip while lifting the right clip, and then remove the drawer.
- 3.** Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly.



- 4.** Put the drawer in the roller guides on either side, and then snap the clips into place.

Troubleshooting

If you encounter a problem with the gas oven, first check the table below and try the suggestions.

Checkpoints

Gas safety

Problem	Possible cause	Action
You smell gas.	There is a gas leak. The surface burner knob is not in the OFF position and the burner is not lit.	Clear the room, building, or area of all occupants. Immediately call your gas supplier from a neighbor's phone. Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department.

Surface burner

Problem	Possible cause	Action
All burners do not light.	The power cord is not plugged into the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
Surface burners do not light.	The control knob is not set properly.	Push in the control knob and turn it to the LITE position.
	The burner caps are not in place. The burner base is misaligned.	Clean the electrodes. Put the burner cap on the burner head. Align the burner base.

Problem	Possible cause	Action
Surface burner clicks during operation.	The control knob has been left in the LITE position.	After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a service technician.
The burners do not burn evenly.	Surface burner components and caps are not assembled correctly and level.	See 66 .
	Surface burners are dirty.	Clean surface burner components. (See 65 .)
Very large or yellow surface burner flames.	Wrong orifice is assembled.	Check the burner orifice size and contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).
Surface burners light but oven burners do not light.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	Gas Pressure Regulator shut off switch is in the 'off' position.	Call a qualified service technician.

Troubleshooting

Oven

Problem	Possible cause	Action
The oven control beeps and displays an information code.	You have a function information code. See the "Information codes" chart on 80 .	Press the OFF/CLEAR button and restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
Very large or yellow oven burner flames.	The oven burner air adjustment shutters need to be adjusted.	Call for a qualified service technician.
	Gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
Oven temperature is too hot or cold.	Oven thermostat needs adjustment.	See 59 .
Oven burner will not shut off.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To turn off the oven only, press the OFF/CLEAR button. To cancel the Sabbath function and reactivate the controls and signals, press and hold the Bake and Touch to Wake-Up buttons simultaneously for 3 seconds.

Problem	Possible cause	Action
Oven light (lamp) will not turn on.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To cancel the Sabbath function and reactivate the light switch and other controls, press and hold the Bake and Touch to Wake-Up buttons simultaneously for 3 seconds.
	Loose or burned-out bulb.	See 69 .
	The switch operating the oven light needs to be replaced.	Call for a qualified service technician.
Oven smokes excessively during broiling.	Meat or food not properly prepared before broiling.	Cut away excess fat and/or fatty edges that may curl.
	Improperly positioned top oven rack.	See broiling guide on 35 .
	Controls are not being set properly.	See 33 .
	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Cooking is finished, but the cooling fan is still running.	the fan automatically runs for a certain amount of time to ventilate inside the oven.	This is not a product malfunction, so there is no need to worry.

Troubleshooting

Troubleshooting

Problem	Possible cause	Action
Oven will not self-clean.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Smart Divider is installed in the oven.	Self-clean will not operate with the Smart Divider installed. Remove it from the oven.
	The oven is too hot.	Let the oven cool down and reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the self-clean cycle can start.
	The self-cleaning oven controls are not properly set.	Reset the self-cleaning oven controls. (See 67 .)
Crackling or popping sound.	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.
Excessive smoking during a self-cleaning cycle.	This is the first time the oven has been cleaned.	This is normal. The oven will always smoke more the first time it is cleaned. Wipe up all excessive soil before starting the self-cleaning cycle. If smoke persists, press the OFF/CLEAR button. Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil and reset the oven for self-cleaning.
Oven door will not open after a self-cleaning cycle.	This is normal.	The oven door will stay locked until the oven temperature drops below 392 °F.

Problem	Possible cause	Action
Oven not clean after a self-cleaning cycle.	A fine dust or ash is normal.	This can be wiped clean with a damp cloth. Set the self-cleaning cycle for a longer cleaning time. The cycle was not long enough to burn off the dirt buildup. Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before starting a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.
Steam or smoke coming from under the control panel.	This is normal.	The oven vent is located there. More steam is visible when using the convection functions or when baking or roasting multiple items at the same time.
Burning or oily odor coming from the vent.	This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle.	To speed the process, set a self-cleaning cycle for a minimum of 3 hours. (See 67 .)
Strong odor.	This is temporary.	The insulation around the inside of the oven emits an odor the first few times the oven is used.
Oven racks are difficult to slide.	This is normal.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Racks become dull and hard to slide if they are left in the oven during a self-clean cycle.
Fan noise.	This is normal.	The convection fan runs until the function is over or the door is opened.
Convection fan is not working.	This is normal.	The fan starts automatically when the oven reaches the preheat temperature.

Troubleshooting

Others

Problem	Possible cause	Action
The product is not level.	The appliance has been installed improperly. The leveling leg(s) is (are) damaged or uneven.	Make sure the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter. Check and level the range. (See the Installation Instructions.)
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Ensure that cabinets are square and provide sufficient room for installation.
Display goes blank.	The electrical outlet Ground Fault Interrupter (GFI or GFCI) has been tripped and needs to be reset. Your digital control has been damaged.	Replace fuse or reset circuit breaker.
Food does not bake or roast properly in the oven.	The wrong cooking mode is selected.	See 30 .
	The oven racks have not been positioned properly for the foods being cooked.	See 39 .
	Incorrect cookware or cookware of improper size is being used.	See 22 .
	The oven thermostat needs adjustment.	See 59 .
	There is aluminum foil on racks and/or oven bottom.	Remove foil.
	The clock or timers are not set correctly.	See 20 and 21 .

Problem	Possible cause	Action
Food does not broil properly in the oven.	Oven controls not set properly.	See 33 .
	Oven door was not closed during broiling.	See 30 .
	The rack has not been properly positioned.	See broiling guide on 35 .

Troubleshooting

Information codes

Code symbol	Meaning	Solution
C-20	Check the oven sensor.	1. Press the OFF/CLEAR button and restart the oven.
C-21	Oven overheating.	2. If the problem persists, disconnect all power to the oven range for at least 30 seconds and then reconnect the power.
C-A2	Check the cooling system.	
C-d1	Check the door lock.	
C-F0	Check the PCB signals.	
C-d0	Check the control panel pads	
-dC-	Check the divider switch.	1. If the Divider is in the oven, make sure it is pushed in all the way. 2. If the Divider is not in the oven, see if something is pressing against the divider switch in the back of the oven. 3. If the Divider is all the way in or there is nothing pressing against the Divider switch, press the OFF/CLEAR button and restart the oven. If the problem persists, disconnect all power to the oven range for at least 30 seconds, and then reconnect the power.

** If these solutions do not solve the problem, contact a local Samsung service center
1-800-SAMSUNG (1-800-726-7864).

Warranty

PLEASE DO NOT DISCARD.

SAMSUNG GAS RANGE

LIMITED WARRANTY TO ORIGINAL PURCHASER

This SAMSUNG brand product, as supplied and distributed by SAMSUNG ELECTRONICS AMERICA or CANADA INC. (SAMSUNG) and delivered new, in the original carton to the original consumer purchaser, is warranted by SAMSUNG against manufacturing defects in materials and workmanship for a limited warranty period of:

One (1) Year Parts and Labor

This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the United States or Canada. To receive warranty service, the purchaser must contact SAMSUNG for problem determination and service procedures. Warranty service can only be performed by a SAMSUNG-authorized service center, and any unauthorized service will void this warranty. The original dated bill of sale must be presented upon request as proof of purchase to SAMSUNG or SAMSUNG's authorized service center. Samsung will provide in-home service during the one (1) year warranty period at no charge subject to availability within the contiguous United States or Canada. In-home service is not available in all areas. To receive in-home service, product must be unobstructed and accessible to the service agent. If service is not available, Samsung may elect to provide transportation of the product to and from an authorized service center.

SAMSUNG will repair or replace this product, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of SAMSUNG and must be returned to SAMSUNG. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer.

This limited warranty shall not cover cases of incorrect electric current, voltage or supply, light bulbs, house fuses, house wiring, cost of a service call for instructions, or fixing installation errors. Furthermore, damage to the cooktop caused by the use of cleaners other than the recommended cleaners and pads and damage to the cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the use and care guide are not covered. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

EXCEPT AS SET FORTH HEREIN, THERE ARE NO WARRANTIES OR CONDITIONS ON THIS PRODUCT EITHER EXPRESS OR IMPLIED AND SAMSUNG DISCLAIMS ALL WARRANTIES AND CONDITIONS INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY, INFRINGEMENT, OR FITNESS FOR A PARTICULAR PURPOSE.

Warranty

NO WARRANTY OR GUARANTEE GIVEN BY ANY PERSON, FIRM, OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON SAMSUNG.

SAMSUNG SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER GENERAL, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF SAMSUNG HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES.

NOR SHALL RECOVERY OF ANY KIND AGAINST SAMSUNG BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY SAMSUNG AND CAUSING THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT.

THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NONTRANSFERABLE, AND STATES YOUR EXCLUSIVE REMEDY.

Some states or provinces do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

To obtain warranty service, please contact SAMSUNG at:

Samsung Electronics America, Inc.
85 Challenger Road Ridgefield Park, NJ 07660
1-800-SAMSUNG (726-7864) and www.samsung.com/us/support

Samsung Electronics Canada Inc.
2050 Derry Road West, Mississauga, Ontario L5N 0B9 Canada
1-800-SAMSUNG (726-7864) and www.samsung.com/ca/support (English)
www.samsung.com/ca_fr/support (French)

Registration

Please register your product online at www.samsung.com/register.

Questions

For questions about features, operation/performance, parts, accessories, or service, call 1-800-726-7864, or visit our Web site at www.samsung.com/us/support, www.samsung.com/ca/support (English), www.samsung.com/ca_fr/support (French).

Model # _____

Serial # _____

Please attach your receipt (or a copy) to this manual. You may need it, along with your model and serial number, when calling for assistance.

Warranty



SAMSUNG



Scan this with your smartphone

Scan the QR code* or visit
www.samsung.com/spsn
to view our helpful
How-to Videos and Live Shows

*Requires reader to be installed on your smartphone

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
CANADA	1-800-SAMSUNG (726-7864)	www.samsung.com/ca/support (English) www.samsung.com/ca_fr/support (French)
U.S.A Consumer Electronics	1-800-SAMSUNG (726-7864)	www.samsung.com/us/support
U.S.A Mobile Phones	1-800-SAMSUNG (726-7864)	www.samsung.com/us/support

DG68-00623A-00